



# VINUM CELLARS

# VINUM CALIFORNIA

## VINUM VERITAS

Our basic winemaking philosophy is to work with great grape growers to develop the best fruit in the vineyard. We pick the grapes at optimal ripeness and gently process the fruit. We are very experimental with yeast strains and use different cultures for each variety. Our whites are barrel fermented slowly and aged Sur Lies in small French Oak barrels. With our reds, skin contact is optimized by the use of small open top fermentors, hand punch downs and extended maceration before pressing. Our belief in the use of older French Oak barrels allows the varietal fruit of our wines to be expressed. We are committed to experimenting and learning new winemaking methods while preserving an old world approach.

fall  
2013



### [2012 WHITE ELEPHANT]

California White Table Wine  
Appellations: 59% Chenin Blanc - Clarksburg  
25% Roussanne - Santa Barbara  
16% Vionier - Sonoma County  
Alcohol: 13.9%  
TA (g/l): 7.0  
pH: 3.42  
ML: 20%  
Aging: 33% 2 yr. old French Oak  
33% 3 yr. old French Oak  
33% 4 yr. old French Oak  
Production: 750 cases



### [2010 THE SCRAPPER]

100% Cabernet Franc  
Appellation: El Dorado County  
Alcohol: 14.9%  
TA (g/l): 5.70  
pH: 3.70  
R.S.: Dry  
Aging: 100% 2 year old French Oak  
aged for 28 months  
Production: 500 cases



### [2011 RED DIRT RED]

60% Syrah  
10% Grenache  
30% Mourvedre  
Appellation: Paso Robles  
Alcohol: 14.9%  
TA (g/l): 5.80  
pH: 3.68  
Harvest Brix.: 24.40° (average)  
Barrels: 10% new French Oak  
90% 2 year old French Oak  
Production: 1,500 cases



### [2010 NAPA CAB]

100% Cabernet Sauvignon  
Appellation: Napa County  
Designation: Wilson Vineyards  
Alcohol: 14.9%  
TA (g/l): 5.90  
pH: 3.68  
Barrels: 50% new French Oak  
50% 2 year old French Oak  
aged for 24 months  
Production: 235 cases



### [NV BUBBLES]

100% Chenin Blanc  
Appellation: Clarksburg  
Alcohol: 12.5%  
TA (g/l): 7.1  
pH: 3.35  
R.S.: 12 g/l  
Production: 301 cases