



VINUM
CELLARS

VERITAS SERIES

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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
2014



[2012 WHITE ELEPHANT]

59% Chenin Blanc, Clarksburg
25% Roussanne, Santa Barbara
16% Viogier, Sonoma County
Appellation: California
Alcohol: 13.9%
TA (g/l): 6.6
pH: 3.42
Production: 750 cases



[2010 THE SCRAPPER]

100% Cabernet Franc
Appellation: El Dorado County
Alcohol: 14.9%
TA (g/l): 5.7
pH: 3.70
Production: 500 cases



[2012 RED DIRT RED]

56% Syrah
24% Grenache
20% Mourvedre
Appellation: Paso Robles
Alcohol: 14.0%
TA (g/l): 6.0
pH: 3.69
Production: 1,200 cases



[2012 THE INSIDER]

100% Cabernet Sauvignon
Appellation: Paso Robles
Alcohol: 14.0%
TA (g/l): 5.9
pH: 3.68
Production: 1,200 cases



[2010 NAPA CAB]

100% Cabernet Sauvignon
Appellation: Napa Valley
Alcohol: 14.9%
TA (g/l): 5.9
pH: 3.68
Production: 235 cases



[N/V BUBBLES]

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