



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.

spring
2016



[2013 WHITE ELEPHANT]

62% Chenin Blanc, Clarksburg
16% Viognier, Paso Robles
12% Roussanne, Paso Robles
Appellation: California
Alcohol: 13.7%
TA (g/l): 6.8
pH: 3.35
Production: 800 cases



[2011 THE SCRAPPER]

100% Cabernet Franc
Appellation: El Dorado County
Alcohol: 14.9%
TA (g/l): 5.9
pH: 3.68
Production: 490 cases



[2013 RED DIRT RED]

51% Syrah
32% Mourvedre
17% Grenache
Appellation: Paso Robles
Alcohol: 14.0%
TA (g/l): 5.4
pH: 3.85
Production: 1,600 cases



[2013 THE INSIDER]

100% Cabernet Sauvignon
Appellation: Paso Robles
Alcohol: 14.5%
TA (g/l): 6.0
pH: 3.67
Production: 4,400 cases



[2012 NAPA CAB]

100% Cabernet Sauvignon
Appellation: Napa Valley
Alcohol: 14.9%
TA (g/l): 6.0
pH: 3.58
Production: 250 cases



[N/V BUBBLES]

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