

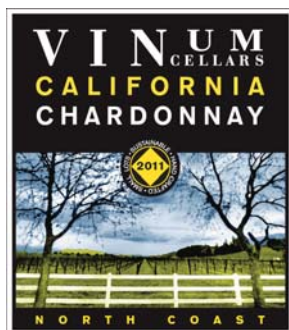


VINUM CELLARS

VINUM CALIFORNIA

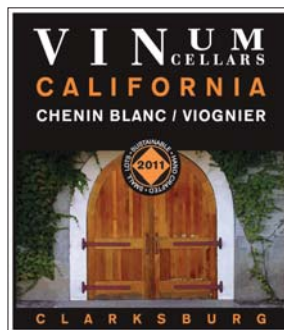
Vinum Cellars is a small California Winery well known for producing wines of the highest quality. The grapes are selected from premium coastal and cool climate growing areas within California. The wines are made by hand in small batches to allow the varietal character of each wine to express itself.

winter/spring 2013



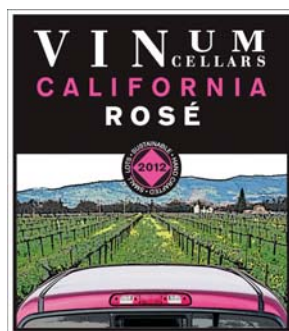
[2011 CHARDONNAY]

This rich Chardonnay is golden straw color with ample acidity and tropical fruit: lemon / lime, mango and guava notes. The palate is supple with silky French Oak notes with integrated vanilla and clove / jasmine spice flavors. It finishes with sweet nectary tropical goodness making it stand alone wine or ideal with grilled fish dishes.



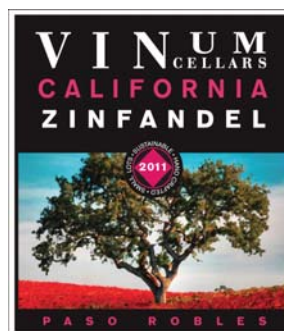
[2011 CHENIN BLANC/VIOGNIER]

This noble Chenin Blanc blend exhibits all of the classic Chenin Blanc attributes: high natural acidity, pretty apricot nectar and clove scents throughout. This intense cuvee is almost perfumed and exquisitely concentrated. The palate is juicy with generous undertones of Viognier which express itself as: peach and apricot nectar, jasmine and clover honey. It's a slam-dunk patio pouncer and overall refreshing warm weather sipper too. But it's best with with goat cheese, pine nuts and roasted garlic.



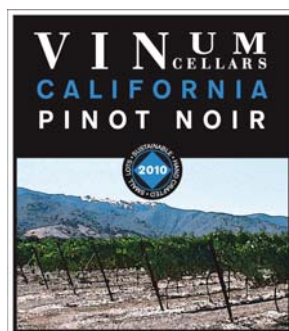
[2012 ROSE OF CABERNET]

This 100% Napa Valley Cabernet is a vibrant salmon pink color with beautiful floral/rose musk notes with lemon, citrus notes. The palate expresses fresh strawberry-rhubarb flavors with sweet tealeaf and candied orange peel. The finish is ripe with a burst of sour cherry and nasturtiums, snappy acidity and balanced.



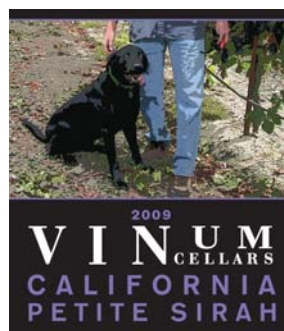
[2011 ZIN]

Deep garnet color, with aromas of sweet black cherry and sour cherry notes. The palate is juicy with strawberry rhubarb and leathery tannins with earth notes which finishes with silky French oak tannins. The wine has nice acidity and low alcohol for a Zin (13.5%) making it uniquely balanced and therefore food friendly. This wine pairs well with turkey, also grilled pork chops with a roasted apple chutney and served with red cabbage and goat cheese.



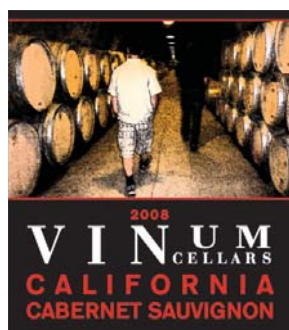
[2010 PINOT NOIR]

This rich emerald colored Pinot is elegant in appearance and aromas that jump out of the glass with sweet cherry, exotic spices of clove and cinnamon, cardamom and Roma plum. The palate is juicy with Rainer cherry as well as subtle sour cherry which underscores the ripe acidity and integrated French oak notes. The finish is silky, but with bright acidity backing this complete wine.



[2009 PETITE SIRAH]

This inky plum colored pet displays ripe plum and juicy blueberry fruit right up front and is backed with cassis and spice. The mid-palate is full bodied with blackberry and over-ripe huckleberry that is cloaked in generous, integrated French Oak that coat the palate and finish with a velvety texture. The finish has firm yet approachable cocoa flavored tannins which will allow this wine to age well for 6-8 years.



[2008 CABERNET SAUVIGNON]

This big Cab has a dark plum color with very rich tannins and sweet, supple french oak notes. The palate displays big fruit which explodes with huckleberry and blueberry concentration. The really sappy mid palate finishes with boysenberry cassis and integrated vanilla tannins.



VINUM CALIFORNIA = GREEN BRAND

As an environmentally conscious company, Vinum Cellars works only with sustainable growers to create Eco-Friendly products. The packaging choices were made specifically to minimize their carbon footprint. Some of those features are: Domestically produced light weight, Eco-Series glass; labels and cartons using only non-toxic, water based inks and each of these suppliers recycles 100% of the waste created by manufacturing our packaging.

all wines finished in screwcap