

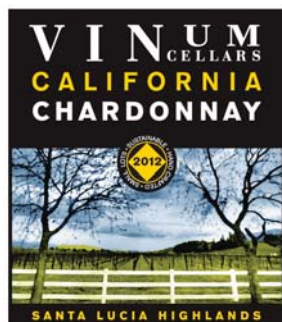


VINUM CELLARS

VINUM CALIFORNIA

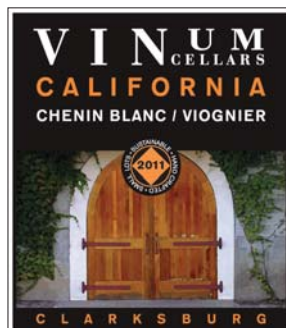
Vinum Cellars is a small California Winery well known for producing wines of the highest quality. The grapes are selected from premium coastal and cool climate growing areas within California. The wines are made by hand in small batches to allow the varietal character of each wine to express itself.

fall 2013



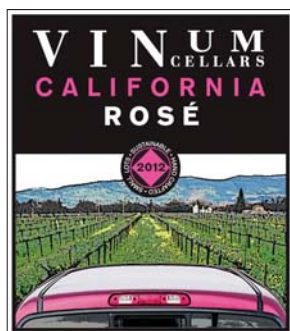
[2012 CHARDONNAY]

Blenheim apricot backed with tropical guava, mango and pineapple. The palate is rich with ripe Fuji apple, Bartlett pear and a hint of cinnamon and the midpalate, rich yet balanced with creamy vanilla and light caramel flavors. The wine finishes with baked apple and mango puree and a silky texture with ample acidity to carry it forward making it the perfect Chardonnay with food.



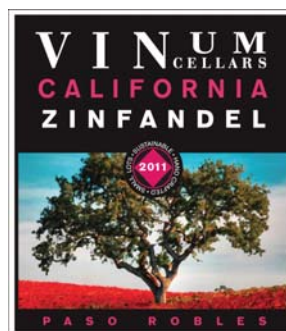
[2012 CHENIN BLANC/VIIGNIER]

This crisp and refreshing Chenin Blanc based cuvee is a vibrant pale yellow color, the aromas are bright with tropical pineapple, guava and ripe peach notes which express subtle clover honey notes. The palate is uniquely Chenin in its generous acidity, honeysuckle and mineral capacity, lemon lime and citrus notes but by no means acidic.



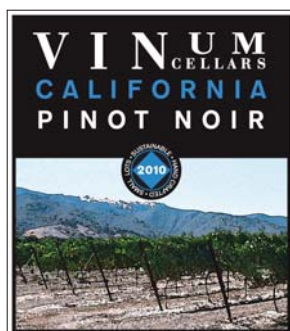
[2012 ROSE OF CABERNET]

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.



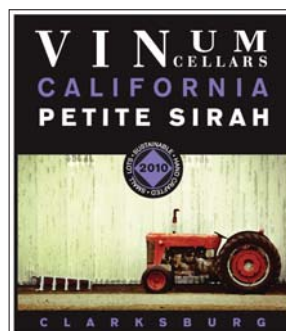
[2011 ZIN]

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.



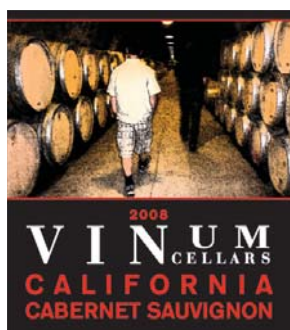
[2010 PINOT NOIR]

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.



[2010 PETITE SIRAH]

This long awaited 2010 Pets is our 13th vintage from Clarksburg. This is the most concentrated/extracted Pets we've made since our blockbuster 2001 & 2003 vintages. The color is classic Pets – deep purple, inky violet (WARNING – it will stain your clothes permanently). The aromas of this wine (especially after decanting for 1 hour) are ripe with wild huckleberry and blueberry aromas and are backed with Italian panaforte-like spices. On the palate, it's dense with bittersweet chocolate and sweet cassis, boysenberry and wild raspberry flavors which fold into a juicy plum core and then sealed in a vanillin envelope.



[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