VINUM CELLARS 2013 WHITE ELEPHANT California

Light golden color with evidence of barrel fermentation. Aromas of verbena and orange blossom coat the glass followed by lemon custard notes. The palate is rich with tropical mango, passion fruit and lychee which folds delicately into cardamom and clove spice notes and then back to lemon custard. The wine finishes with mineral and wet stone character, then citrus followed by the tropical aforementioned fruit notes.

This is our 17th vintage of starting our company and this is the longest tenured wine. Looking back it was an exciting time as we were the young turks in the industry. Compared to what all was going on then, we were making something unique and different from undisputedly the best Chenin Blanc in the new world as the base with our style leaning more toward Loire than California. The search for minerality lead us to Roussanne a Rhone varietal which worked well with the compliment of sister varietal Viognier. Thus a White Elephant was born; difficult to explain, but addicting for those adventurous enough to try it.

FOOD PAIRINGS

The wine has a long and elegant finish and is ideal with fresh oysters on the half shell and pairs well with fresh cracked crab or crab cakes, grilled fish, sea scallops or chicken korma a mildly spicy almond chicken curry (Indian).

ANALYSIS

Varietal Composition:	California White Table Wine
Appellations:	62% Chenin Blanc, Wilson Vineyards, Clarksburg 16% Viognier, Paso Robles 12% Roussanne, Paso Robles
Winemakers:	Richard Bruno & Chris Condos
ML:	20% Malo-lactic
Alcohol:	13.7%
TA:	6.8g/L
RS:	Dry
pH:	3.35
Aging:	33% 2 year old French Oak 33% 3 year old French Oak 33% 4 year old French Oak
Production:	800 case produced

available in 750mL bottles and 19.5L Stainless Steel kegs

VINUM CELLARS | 135 Camino Dorado | suite 6 | NAPA | CA 94558 | Phone 707.254.8313 | Fax 707.254.8314 | www.vinumcelllars.com