

2011 **WHITE ELEPHANT** Rhone Style White Blend **VINUM CELLARS**

TECHNICAL NOTES ▼

Varietal Composition....California White Table Wine

Appellations:

68% Chenin Blanc, Wilson Vineyards, Clarksburg

17% Roussanne, Santa Barbara

15% Viognier, (Sonoma County)

Winemakers.....Richard Bruno, Chris Condos

ML..... 20% Malo-lactic

Alcohol..... 13.9%

TA (g/100ml)..... 0.70

pH..... 3.38

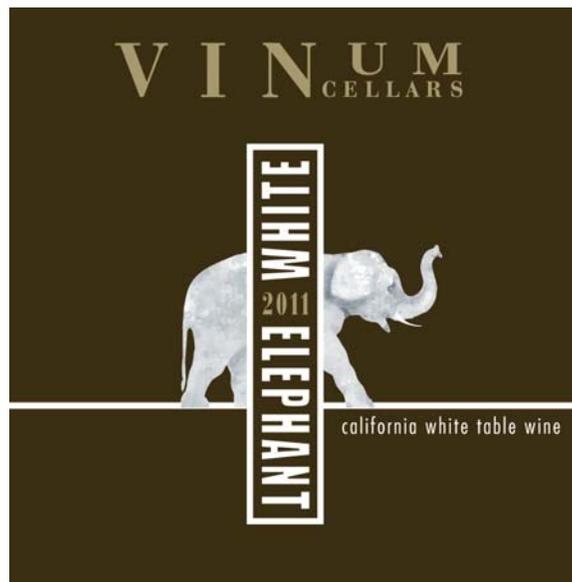
Barrels..... 33% 2 year old French Oak

33% 3 year old French Oak

33% 4 year old French Oak

Production.....611 cases

LABEL ▼



DESCRIPTION ▼

This medium straw colored vibrant white blend is celebrating its fourteenth vintage in 2011. The idea was to make a Loire inspired Chenin Blanc based wine in the new world. California is known for optimal growing conditions yielding wines generous in fruit and ripeness, but terrior, has been less of an obvious factor when compared to many European examples. White Elephant is a magical blend of barrel fermented Chenin Blanc, Roussanne and Viognier.

TASTING NOTES ▼

Light straw color with beautiful tropical aromas of mango, guava and passion fruit. These carry forward into the palate and with it comes superior acidity from the core base of Chenin Blanc, which shows exquisite citrus such as lemon / lime, meyer lemon and key lime. The finish is long and generous with peach, apricot, pear grit and honey comb with excellent minerality. The wine finishes with custard-like cream flavors and honey comb.

FACTS ▼

- ▶ The wine that opened Vinum Cellars' doors in 1997!
- ▶ Wine Enthusiast Top 100 Best Buys of 2007.
- ▶ Small production wine, a great by the glass for restaurants.