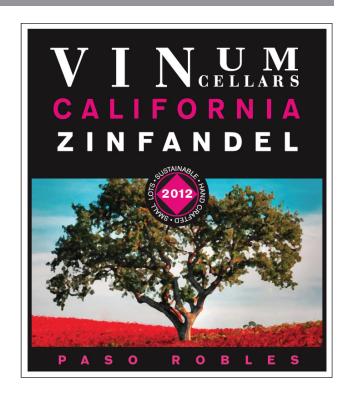
VINUM CALIFORNIA [2012 ZINFANDEL]

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.

TECHNICAL NOTES ▼

LABEL Y

Varietal Composition100% Zinfandel
Appellation Paso Robles
WinemakersRichard Bruno, Chris Condos
Alcohol 13.5%
R.SDry
TA (g/l) 5.80
рН 3.73
Barrels aged for 18 months
in 2 year old French and
American oak
Production2,000 cases



TASTING NOTES ¥

The color of this medium bodied, spicy Zinfandel is light plum with brick red edges. The aromas are immediately spicy with black and white pepper and follows with light caramel toast notes. The palate is lively with crushed berry fruit: raspberry, blackberry and huckleberry flavors. On the finish the wine expresses itself with rich plum and ripe cherry and folds into cinnamon, and vanilla matrix which follows with ample acidity and juicy strawberry, cherry fruit.

What I love about this wine is its ability to recall its varietal character while remaining balanced. It's not at all over extracted or alcoholic; simply put it's a nice bistro red, a Monday through Thursday wine that reduces the possibility of a hang over (and an empty wallet). We sourced the grapes from Paso Robles, an AVA well known for producing high quality Zinfandel, Cabernet Sauvignon and other big reds and this wine is a fine example at an affordable price. The wine was barrel aged for 18 months in French and American oak. While approachable now, it will age well through 2020.

FOOD PAIRINGS¥

This wine pairs well with Cowboys steaks, homemade fried or spit roasted chicken or roasted duck and will also pair famously with wild Salmon, grilled over mesquite and served with a béarnaise sauce. Serve with sautéed garlicky green beans and buttermilk whipped potatoes.

