

TECHNICAL NOTES ▼ LABEL ▼

Varietal Composition....California White Table Wine

Appellations:

58% Chenin Blanc, Wilson Vineyards, Clarksburg
 30% Roussanne, Ledgewood Creek Vineyards, Suisun Valley
 12% Viognier, Vista Verde Vineyard, San Benito County

Winemakers.....Richard Bruno, Chris Condos

Alcohol..... 13.9%

TA (g/100ml)..... 0.68

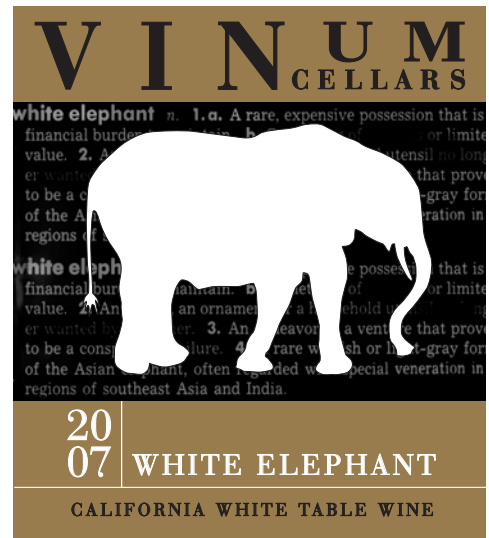
pH..... 3.20

M.L.....20%

R.S.....0.15%

Barrels..... 25 % 1 year old, 25% 2 year old,
 50% 3 year old French Oak
 aged for 9 months

Production..... 1,166 cases



DESCRIPTION ▼ TASTING NOTES ▼

white elephant n. 1. A rare, expensive possession that is a financial burden to maintain. 2. An uncommon whitish or light-gray form of the Asia elephant, often regarded with special veneration. 3. A unique Californian white wine made from a blend of **58% Chenin Blanc, 30% Roussanne and 12% Viognier**, which are barrel fermented in French Oak and aged Sur Lies for 9 months.

Light straw color, tangerine and kefir lime aromas open, but then melon, lemon and almond paste prevail. On the palate, the bright acidity is multi-dimensional from tart apple to sour cherry to fresh lemon curd. The acidity from Chenin Blanc is balanced on a complex canvas of ripe Bartlett pear and floral palate from the Roussanne, while the honeyed and nectary capacity of the Viognier provides the final harmonious ingredients to make this wine finish as the unique hybrid it was intended to be.

FACTS ▼

- The wine that opened Vinum Cellars' doors in 1997!
- Wine Enthusiast Top 100 Best Buys of 2007.
- Small production wine, unique varietal.