

BEST VALUE!

2010



**VINUM
CELLARS**

**WHITE ELEPHANT
california white table wine**

This wine is a fragrant blend of barrel fermented Chenin Blanc, Roussanne and Viognier with exotic Asian Spice notes of jasmine, clove & star anise backed with lime scents. The palate is ripe with Meyer lemon and Fuji apples, wet stone and pear. It's balanced on top of white peach and apricot nectary flavors that round out the mouth. The wine has gone through partial Malo lactic adding to the complexity. It finishes with a long, juicy flavors of lemon curd, clove, sweet peach skin and exotic tropical guava, pineapple and passion fruit.

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