

VINUM
CELLARS

Great Value!

Vinum Cellars
White Elephant
Rhone Style Blend
California White Table Wine

2008

This interesting blend displays pale yellow/flint color. The aromas are tropical with mango, passionfruit, jasmine and floral notes. The palate is silky with ample acidity, ripe green papaya and Meyer lemon texture, it finishes with honey suckle.

This wine is ideal with many Pan Asian dishes including Crab Cakes over a bed of arugula with Jasmine aioli, avocado and mandarin, Thai ginger papaya salads or classic Pad Thai.

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