

VINUM
CELLARS

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ROBERT PARKER

90 PTS.

93 PTS.



WINE ENTHUSIAST

VINUM CELLARS
2018 HOFFMAN BLOCK
NAPA CABERNET SAUVIGNON

This wine pairs ideally with a double cut bone-in rib eye steak with sautéed chanterelle mushrooms and shallots served with haricot verts in garlic butter with a saffron risotto cake. Save a half glass for dessert and do the dark chocolate molten lava cake.

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