

VINUM
CELLARS

BEST BUY!

2013
PINOT NOIR

This elegant wine is generous with ripe cherry, vanilla and toasted oak flavors. It finishes with balanced acidity and fruit notes. It's outstanding with aged Cheddar, Stilton or goat cheese with roasted nuts and quince paste. It also pairs well with seared Ahi Tuna or Tuna Poke, roasted duck breast and lamb chops with a chick pea pancake.

CALIFORNIA NEW ARRIVALS

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