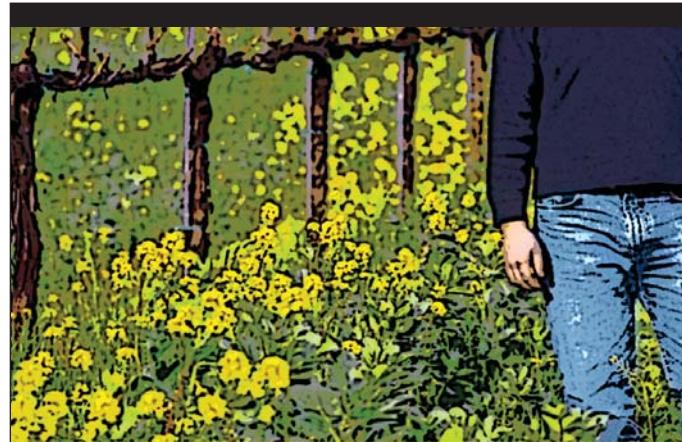


BEST VALUE

VINUM CALIFORNIA 2008 CHARDONNAY

Medium golden straw color with rich custard and mineral aromas backed by Lychee and Linalool. The palate displays generous french oak flavors and a sappy mid palate of red delicious apple, creamy custard and lemon curd.

This wine is best as an apéritif or as an accompaniment to summer salads. It's delicious with grilled salmon topped with an Opal basil and heirloom tomato salsa. And with your Sunday Quiche.



VARIETAL COMPOSITION: 100% Chardonnay

APPELLATION: Monterey

AGING: 50% French Oak, 50% Stainless Steel,
aged for 9 months

PRODUCTION: 2,500 cases

Vinum Cellars is a small California Winery well known for producing wines of the highest quality. The grapes are selected from premium coastal and cool climate growing areas within California. The wines are made by hand in small batches to allow the varietal character of each wine to express itself.

CALIFORNIA [SMART BUY] RELEASES