

BEST VALUE

VINUM CALIFORNIA 2011 CHARDONNAY

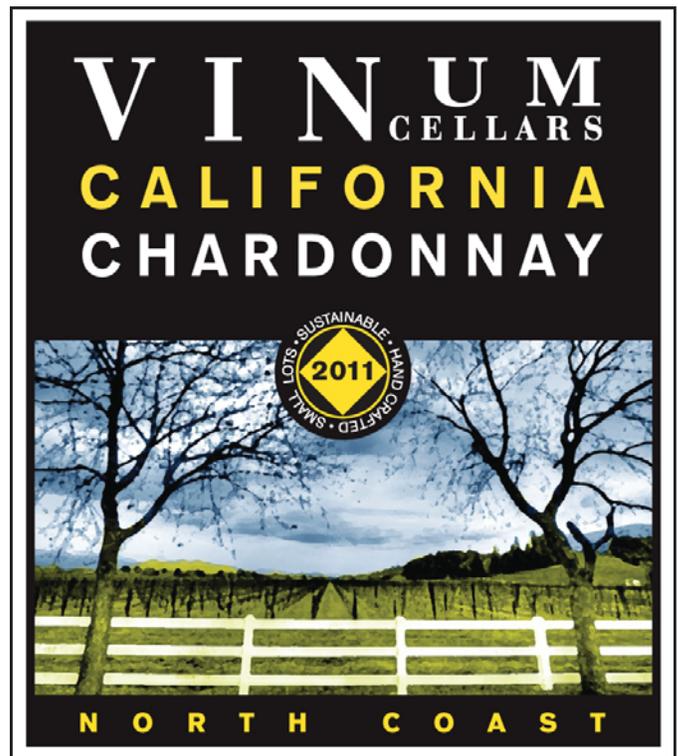
This medium straw colored Chardonnay was barrel fermented in French oak which underscore the tropical fruit aromas such as crushed pineapple, mango and passion-fruit and highlights of rich custard from partial malo-lactic fermentation.

The palate expresses exotic citrus with key lime, Meyer lemon and lemon custard.

The finish, while showcasing ample acidity is a much more complex with a rich vanilla and creme brûlée finish.

This wine pairs well with grilled wild salmon with a citrus mango salsa served with a jasmine rice cake.

It's also great with a beet and green bean salad with goat cheese and champagne vinaigrette.



VARIETAL COMPOSITION: 100% Chardonnay

APPELLATION: North Coast

AGING: 100% 2 year old French Oak, aged for 9 months

PRODUCTION: 3,000 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