

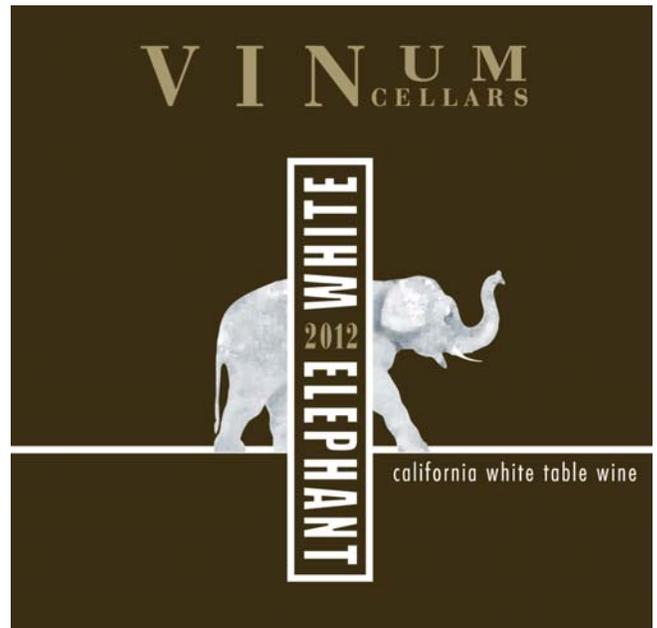
# BEST VALUE

## VINUM CELLARS

### 2012 **WHITE ELEPHANT**

This entry is medium straw colored with up front mineral, honeysuckle and musk notes. The palate explodes with tropical guava, mango and passion fruit, and folds into a vanilla crème brulee pouch with a poached peach core. The wine is multi-layered and complex and plays well between the fruit and spice flavors and aromas. The barrel fermented complexity shines through in the finish and offers up vanilla top notes, but doesn't dominate the pure fruit of the blend for a moment.

This wine is exceptional with virtually any fish from Seabass, Halibut or Sole to Salmon, Tuna or Shark. Its nice with rich based sauces and compound butters with garlic, oregano and/or marjoram. It's nice with oysters on the half shell, fresh cracked crab and even lobster.



**VARIETAL COMPOSITION:**

59% Chenin Blanc, Wilson Vineyards, Clarksburg  
25% Roussanne, Santa Barbara  
16% Viognier, (Sonoma County)

**APPELLATION:** California

**BARRELS:**

33% 2 year old French Oak  
33% 3 year old French Oak  
33% 4 year old French Oak

**PRODUCTION:** 750 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