

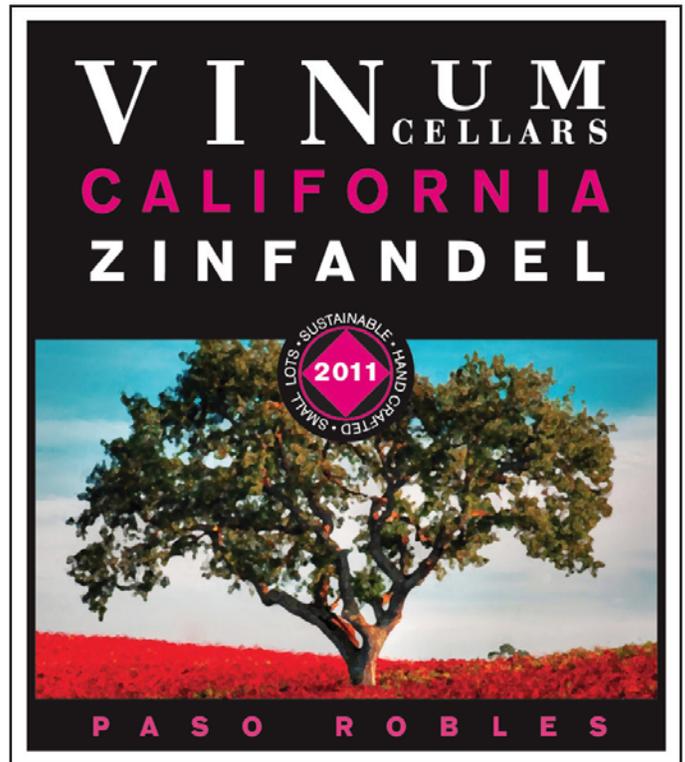
BEST VALUE

VINUM CALIFORNIA 2011 ZINFANDEL

Deep garnet color, with aromas of sweet black cherry and sour cherry notes. The palate is juicy with strawberry rhubarb and leathery tannins with earth notes which finishes with silky French oak tannins. The wine has nice acidity and low alcohol for a Zin (13.5%) making it uniquely balanced and therefore food friendly.

The grapes are from the warm coastal climate of Paso Robles from a cooler vintage (2011). The grapes were picked before the rains so we made a solid wine in a difficult vintage.

This wine pairs well with Thanksgiving Turkey (don't forget the cranberries), also grilled Pork Chops with a roasted apple chutney and served with red cabbage and goat cheese.



VARIETAL COMPOSITION: 100% Zinfandel

APPELLATION: Paso Robles

AGING: 100% French Oak, aged for 10 months

PRODUCTION: 1,900 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