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THE INSIDER 2020 CHARDONNAY, Sonoma Carneros

90 PTS, James Suckling

"A fruity chardonnay with apricot, poached pear, papaya, lemon pith and vanilla on the nose. Some toasted brioche and oyster shell, too. Full-bodied and buttery with a ripe, flavorful palate. Drink now." - JamesSuckling.com

Vineyard and Winemaking Facts: The Insider Chardonnay is carefully crafted from grapes grown by the Sangiacomo family - a fourth generation grower in Sonoma's Carneros district within the Sonoma Coast and sourced specifically out of their Kaiser ranch block. These grapes are harvested at night under the lights and hand picked. At the winery the grapes were whole cluster pressed and cold settled. After racking off the natural lees, we racked the juice into second year burgundy, Francois Freres, medium toasted French oak barrels.

After three days, barrel fermentation was commenced in a refrigerated room in the cellar and stirred daily throughout the entire fermentation. After a 10 day fermentation was complete, secondary malo-lactic took place while stirring continued which amplified the creamy texture and reduced diacetyl (buttered popcorn notes) on the palate. Sur lies aging for 16 months was employed to fully integrate the acidity and fruit with the generous satin textured midpalate.

The name "The Insider" in this case comes from the fact that we cannot use the Sangiacomo designation on the labels because the suggested retail price is well below the famous vineyard family's requirement to do so. With our insider connections and knowledge we are able to offer you a wine of exceptional quality and pedigree at a price that will amaze.

Tasting Notes: This Carneros Chardonnay has a shiny golden straw in color. The aromas are rich with tropical fruit notes such as mango, guava and papaya. The wine is elegantly balanced between the acidity and creamy center. Ultimately the palate prevails rich in texture with silky caramel apple flavors, poached pear, creamy French oak and Tahitian Vanilla.

Food Pairings: This wine pairs well with grilled fish such as wild caught Halibut served with a mango chutney salsa and Moroccan couscous. It makes a wonderful cocktail wine and pairs well with many fine cheeses including room temperature Stilton, Vermont white cheddar, La Tur, Humbolt Fog and unpasteurized Morbier (if you can find it).

Varietal Composition ...	100% Chardonnay
Appellation	Sonoma Carneros
Winemakers	Richard Bruno & Chris Condos
Alcohol	13.5%
TA	5.91g/L
pH	3.55
ML	100%
R.S	0.07g/L (dry)
Aging	Sur lies for 16 months, second year burgundy, Francois Freres, medium toasted French oak barrels
Production	1,150 cases

Available in 750mL cork finished bottles.

