2013 Vinum Cellars "THE INSIDER" Cabernet Sauvignon, Paso Robles

The color on this monster cab is deep dark plum showcasing its heavy extraction. Classic bordelaise aromas jump out of the glass as cassis, pencil lead, new leather and black cherry with soft vanilla and cherry vanilla. The palate is smooth with a sappy cherry vanilla core and black cherry throughout finishing with blackberry, soft tannins with hints of mocha, toasted vanilla and hint of black pepper.

THE INSIDER is a wine we created as a tribute to our core winemaking belief, which is to seek the far corners of California to find the best growers farming the correct varietal in the right appellation and farming with heart, passion and conviction. The grapes for this wine were sourced from selected vineyards within Paso Robles from some choice properties grown by veteran grape growers. The grapes were all hand picked at night under the lights and delivered to the winery while still cool. The grapes were then destemmed and put directly into the primary fermenters for a 72 hour cold soak under CO2 gas with pump overs once per day during this time. After the third day, the tanks were yeasted and allowed to warm up and each tank was pumped over three times per day. By day 6 the wine had hit the peak of fermentation and the temperature reached 86° F where we cut pumpovers to twice per day finishing the primary fermentation on day 11 after which pump overs were again reduced down to once per day and allowed to be on the skins for a final 72 hours before pressing. Once the wine was pressed, the wine had undergone malo-lactic fermentation naturally in two year old French oak barrels where the wine remained for 22 months, with rackings about every 6 months.



FOOD PAIRINGS 🔻

This wine pairs well with grilled meats such as T-Bone with a peppercorn béchamel sauce, steamed asparagus and scalloped potatoes. A nice vegetarian option is an eggplant moussaka with heirloom tomatoes and Parmigiana Reggiano.

ANALYSIS 🔻

| Varietal Composition: | 100% Cabernet Sauvignon |
|-------------------------|-------------------------------------|
| Appellation: | Paso Robles |
| Winemakers: | Richard Bruno & Chris Condos |
| Alcohol: | 14.5% |
| TA: | .6.0g/L |
| рН: | 3.67 |
| Aging: | 22 months in 2 year old French Oak |
| Production: | .4,400 cases |
| Available in 750mL bott | les and 19.5L Stainless Steel kegs. |