VINUM CELLARS 2017 THE INSIDER Cabernet Sauvignon, Paso Robles

This Paso Robles Cabernet Sauvignon has a medium plus dark plum color. Cassis immediately jumps out of the glass which invites more intrigue then subtle grape tannin becomes evident followed by ripe cherry and ultimately baked rhubarb pie notes. The palate entry is super balanced in its acidity and overall weight and it's texture is silky in spite of the present burst of sour cherry which folds gently into the soft tannin matrix which will provide the platform for the fruit to display itself as the wine ages. Ripe bing cherry, subtle mocha and underlying exotic Tahitian vanilla envelop the silky, sexy and elegant finish with a careful balance between acidity and tannins.

The Insider is carefully crafted from grapes grown within 4 sub-districts within the Paso Robles AVA: Adelaida, Templeton Gap, Creston and Santa Margarita Ranch. We vinify each of these vineyards separately and process and ferment each independently to bring the best out of each vineyard. After a 3-4 day cold soak we ferment each Cabernet lot over 3 daily pumpovers prolonging the skin contact until 14 days have elapsed. We then rack each onto French oak and put the wines through Malo-Lactic fermentation. Once the wines are racked and sulfured and laid to rest in 2 year old French oak for a period of 18 months and finished for the final 3 months in new French oak. During its life in the cellar it is racked 4 times. Once the final blend has been made the final (5th rack) combines our selection of each vineyard which is clearly expressed in the bottle.

The name "The Insider" comes from the confidentiality agreement we had to sign in order to purchase the grapes from the vines of a well known winery producing world class wines. 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.



FOOD PAIRINGS 💙

This wine pairs well with Bolognese pastas or stews as well as anything off the grill from seared skirt steak to pan seared Filet Mignon served with truffle mashed potatoes and haricots verts seasoned with sea salt. For a vegetarian option try it with Dal (curried lentils) over basmati rice and serve with yogurt, mint chutney and onion naan. This is a nice Cabernet Sauvignon for sipping anytime and anywhere.

ANALYSIS 🗡

Varietal Composition:100% Cabernet Sauvignon	
Appellation:Pa	aso Robles
Winemakers: Ri	chard Bruno & Chris Condos
Alcohol:14	4.01%
TA:5.	91g/L
рН:3.	62
R.S.:0.	17g/L (dry)
Aging:18	months
in	2 year old French Oak
Production:5,	280 cases

Available in 750mL bottles and 19.5L Stainless Steel kegs.