

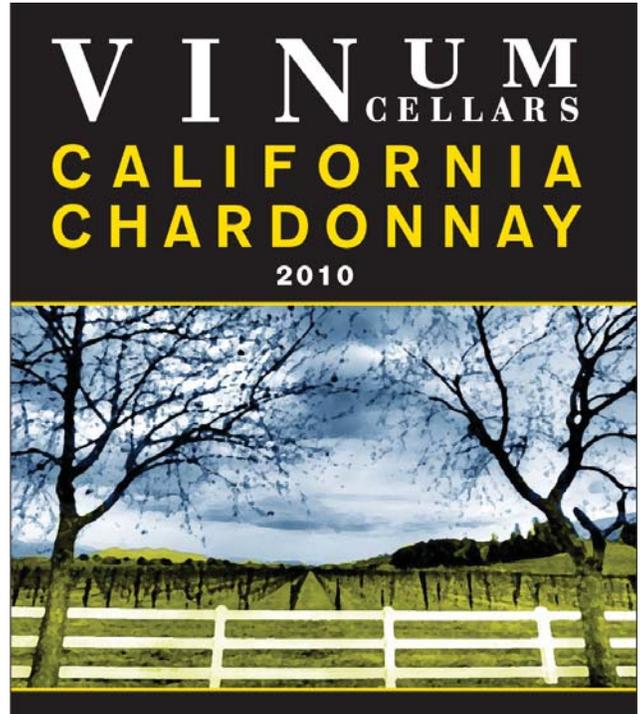
VINUM CALIFORNIA [2010 CHARDONNAY]

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.

TECHNICAL NOTES ▼

Varietal Composition.... 100% Chardonnay
Appellation..... Monterey
Winemakers.....Richard Bruno, Chris Condos
Alcohol..... 13.69%
TA (g/l)..... 6.20
pH..... 3.77
ML..... 25%
Aging..... 100% barrel fermented
in 2 year old French Oak
and aged sur lies for 9 months
Production..... 1,200 cases

LABEL ▼



TASTING NOTES ▼

This rich Chardonnay is from Northern Coast of Monterey county where the weather is cool, which yields wines with ample acidity and layers of tropical fruit. This wine typifies the best the region has to offer with a medium golden straw color and lemon/lime, mango and guava notes. The palate is supple with silky French Oak notes with integrated vanilla and clove, jasmine spice flavors.

FOOD PAIRINGS ▼

This wine finishes with sweet nectary tropical goodness making it a stand alone wine or ideal with grilled Mahi, Ono or bluefin tuna topped with mango, avocado and cilantro salsa and served with jasmine rice.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00114-5]

UPC BOX [7-59198-10114-2]