

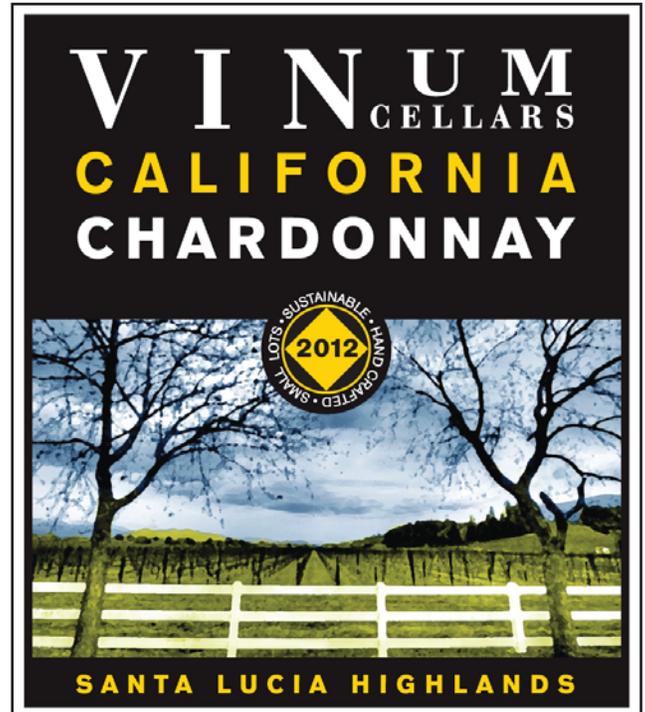
# VINUM CALIFORNIA [2012 CHARDONNAY]

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..... Santa Lucia Highlands  
Winemakers..... Richard Bruno, Chris Condos  
Alcohol..... 13.5%  
TA (g/l)..... 5.50  
pH..... 3.53  
ML..... 35%  
Harvest Date..... November 1st, 2012  
Aging..... barrel fermented  
35% in new French Oak  
65% in neutral French Oak  
aged sur lies for 6 months  
Production..... 8,500 cases

## LABEL ▼



## TASTING NOTES ▼

Blenheim apricot backed with tropical guava, mango and pineapple. The palate is rich with ripe Fuji apple, Bartlett pear and a hint of cinnamon. The mid-palate, rich yet balanced with creamy vanilla and light caramel flavors. The wine finishes with baked apple and mango puree and a silky texture with ample acidity to carry it forward making it the perfect Chardonnay with food.

The vineyard is in the very cool climate of Santa Lucia Highlands in Monterey County. The wine is made in small batches and picked at optimal ripeness. It was fermented on French oak (35% new and 65% neutral) and Sur Lies aged and has undergone partial malo-lactic to achieve a softer, richer and creamier mid-palate and finish.

## FOOD PAIRINGS ▼

This Chardonnay pairs well with pan seared wild King Salmon with a light béarnaise sauce served with sautéed Blue Lake beans, crispy wild rice with seaweed and dusted with black sesame seeds.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00114-5]

UPC BOX [7-59198-10114-2]