VINUM CELLARS 2014 WHITE ELEPHANT California

Medium straw color which is evidence of its careful French oak barrel fermentation. The aromas display tropical top notes from the Clarksburg Chenin Blanc such as mango and lychee, but then is backed by apricot and clove courtesy of the Paso Robles Viognier. The palate has a slight toasted oak note and then becomes slightly creamy while opening up with its ample acidity (again from the Clarksburg Chenin Blanc), but then shows the pear grit and pure minerality from the Paso Robles Roussanne. This complex blend was crafted to deliver a world class, food friendly wine and a new world tribute to the Loire Valley. California doesn't share the same terroir, but the non-traditional varietals we combine with the Chenin Blanc reminds us of the best of Vouvray.

FOOD PAIRINGS

The wine has a long and elegant finish and is ideal with fresh oysters on the half shell and pairs well with fresh cracked crab or crab cakes, grilled fish, sea scallops or chicken korma, a mildly spicy almond chicken curry (Indian), and goes nicely with grilled wild Salmon with sweet potatoes and baked organic asparagus.

ANALYSIS

Varietal Composition:	California White Table Wine
Appellations:	58% Chenin Blanc, Wilson Vineyards, Clarksburg 32% Viognier, Paso Robles 10% Roussanne, Paso Robles
Winemakers:	Richard Bruno & Chris Condos
ML:	20% Malo-lactic
Alcohol:	13.7%
TA:	5.70g/L
RS:	Dry
pH:	3.65
Aging:	33% 2 year old French Oak 33% 3 year old French Oak 33% 4 year old French Oak
Production:	411 case produced

available in 750mL bottles and 19.5L Stainless Steel kegs

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