## VINUM CELLARS 2016 WHITE ELEPHANT California

This is the first wine we ever made. Financed on credit cards we set out to make a statement by proving that Chenin Blanc is a noble varietal and capable of producing a world class wine. We looked to Ken Wilson's original Chenin Block as the primary source for this wine and backed it with Roussanne and Viognier from Paso Robles. The idea was to match old world profile by using additional varietals to grasp and a sense of Terrior. Using conditioned barrels allowed us to barrel ferment the wine to perfect balance along with Sur Lies aging, adding layers of minerality to its composition.

Aromatically this wine is old world echoing the Loire Valley with perfumed Citron lemon, lemon verbena and core minerality. The palate embodies the core of Chenin Blanc with beautiful floral top notes and a juicy tropical core with passionfruit, guava and mango while backing it with beeswax, clover honey, mineral and wet stone. The wine finishes with generous fruit notes and flavors notably the juicy tangerine, mineral and honeyed texture. Finishing bone dry, the barrel fermentation and sir lies aging in 2, 3 and 4 year old French oak is a constant reminder that restrain provides the measured balance this wine needs to be a hero.



## FOOD PAIRINGS 🗡

This wine is perfect with Loch Duhart Scottish Salmon, seasoned and grilled over cherry wood. I love it with parsnip mashed potatoes and trufffle oil. Or consider a sashimi approach with either this same salmon (raw of course) or a nice piece of tuna or Yellowtail. Serve chilled over a daikon and watercress salad and soy-wasabi glaze. It's great as a cocktail, appertif, drinking in the hot tub or by the pool. White Elephant - why not?

## ANALYSIS 🗡

Varietal Composition:	California White Table Wine
Appellations:62% Chenin Blanc,	
	Wilson Vineyards, Clarksburg
	28% Viognier, Paso Robles
	10% Roussanne, Paso Robles
Winemakers:	Richard Bruno & Chris Condos
ML:	20% Malo-lactic
Alcohol:	13.95%
ТА:	7.03g/L
RS:	Dry
рН:	3.45
Aging:	33% 2 year old French Oak
	33% 3 year old French Oak
	33% 4 year old French Oak
Production:	500 case produced (750ml btls.)