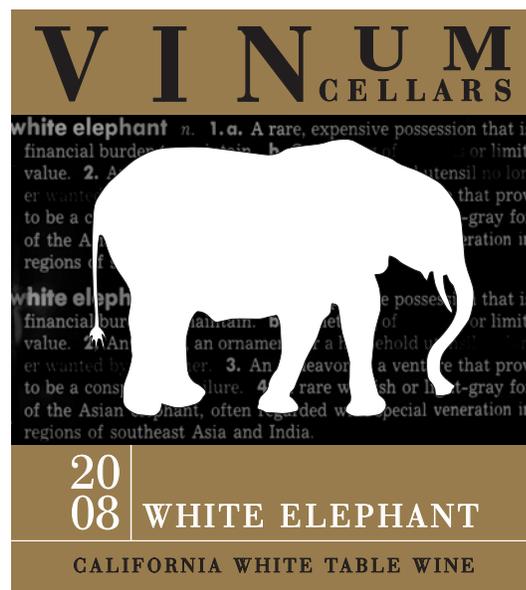


2008 **WHITE ELEPHANT** Rhone Style White Blend VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition....California White Table Wine
Appellations:
59% Chenin Blanc, Wilson Vineyards, Clarksburg
24% Roussanne, Borra Vineyards, Lodi
17% Viognier, Vista Verde Vineyard, San Benito County
Winemakers.....Richard Bruno, Chris Condos
Harvest Brix..... 24.1° (average)
Alcohol..... 13.9%
TA (g/100ml)..... 0.69
pH..... 3.42
Barrels..... 33% 2 year old French Oak
33% 3 year old French Oak
33% 4 year old French Oak
Production.....980 cases

LABEL ▼



DESCRIPTION ▼

white elephant n. 1. A rare, expensive possession that is a financial burden to maintain. 2. An uncommon whitish or light-gray form of the Asian or African elephant, often regarded with special veneration. 3. A unique Californian white wine made from a blend of 59% Chenin Blanc, 24% Roussanne and 17% Viognier, which are barrel fermented in French Oak and aged Sur Lies for 9 months.

TASTING NOTES ▼

This interesting white blend displays pale yellow/flint color. The aromas are tropical with mango and passion-fruit, which unfold into jasmine and floral notes. The palate is silky upon entry with ample acidity, ripe green papaya flowers and a Meyer lemon texture, it finishes with honey suckle.

This wine is the ideal accompaniment to many Pan Asian dishes including Crab Cakes over a bed of arugula with Jasmine aioli, avocado and mandarin, Thai ginger papaya salads or classic Pad Thai.

FACTS ▼

- ▶ The wine that opened Vinum Cellars' doors in 1997!
- ▶ Wine Enthusiast Top 100 Best Buys of 2007.
- ▶ Small production wine, a great by the glass for restaurants.