

2010 **WHITE ELEPHANT** Rhone Style White Blend **VINUM CELLARS**

TECHNICAL NOTES ▼

Varietal Composition....California White Table Wine

Appellations:

59% Chenin Blanc, Wilson Vineyards, Clarksburg

26% Roussanne, Santa Barbara

15% Viognier, (11% Monterey, 4% Paso Robles)

Winemakers.....Richard Bruno, Chris Condos

ML..... 20% Malo lactic

Alcohol..... 14%

TA (g/100ml)..... 0.70

pH..... 3.38

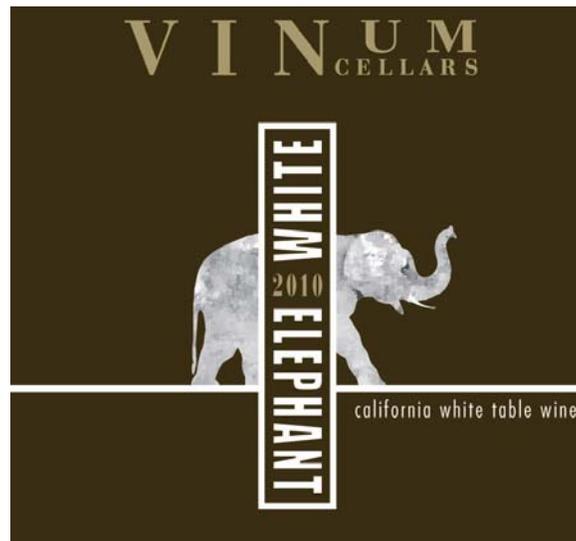
Barrels..... 33% 2 year old French Oak

33% 3 year old French Oak

33% 4 year old French Oak

Production.....825 cases

LABEL ▼



DESCRIPTION ▼

This medium straw colored vibrant white blend is celebrating its thirteenth vintage in 2010. The idea was to make a Loire inspired Chenin Blanc based wine in the new world. California is known for optimal growing conditions yielding wines generous in fruit and ripeness, but terrior, has been less of an obvious factor when compared to many European examples. White Elephant is a magical blend of barrel fermented Chenin Blanc, Roussanne and Viognier.

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.

TASTING NOTES ▼

The result is a fragrant wine with exotic Asian Spice notes from jasmine to clove and star anise backed with kefir lime scents. The palate is very ripe with Chenin Blanc acidity in the form of Meyer lemon and Fuji apples, which intermingles with the mineral, wet stone and pear grit from Roussanne. This is balanced on top of generous white peach and apricot nectary flavors that round out the mouth. We use a combination of 2, 3 and 4 year old French oak, so the palate is focused more on fruit, but oak provides a supple matrix to lie on. The wine goes through partial Malo lactic adding to the complexity, but done so with a light hand. The wine finishes with a long, supple and juicy flavors of lemon curd, clove, sweet peach skin and exotic tropical guava, pineapple and passion fruit.