

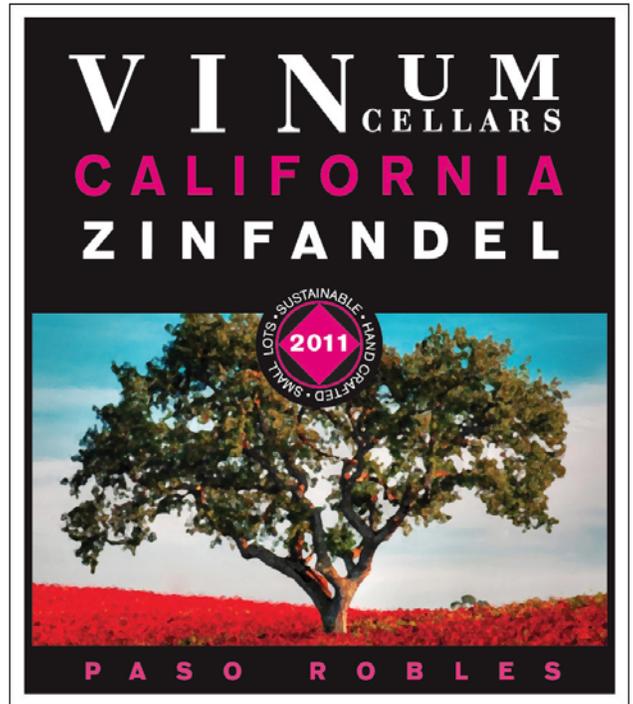
VINUM CALIFORNIA [2011 ZINFANDEL]

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% Zinfandel
Appellation..... Paso Robles
Winemakers.....Richard Bruno, Chris Condos
Alcohol..... 13.5%
R.S.....Dry
TA (g/l)..... 5.80
pH..... 3.72
Barrels..... 100% French Oak
aged for 10 months
Production..... 1,900 cases

LABEL ▼



TASTING NOTES ▼

Deep garnet color, with aromas of sweet black cherry and sour cherry notes. The palate is juicy with strawberry rhubarb and leathery tannins with earth notes which finishes with silky French oak tannins. The wine has nice acidity and low alcohol for a Zin (13.5%) making it uniquely balanced and therefore food friendly.

The grapes are from the warm coastal climate of Paso Robles from a cooler vintage (2011). The grapes were picked before the rains so we made a solid wine in a difficult vintage.

FOOD PAIRINGS ▼

This wine pairs well with Thanksgiving Turkey (don't forget the cranberries), also grilled Pork Chops with a roasted apple chutney and served with red cabbage and goat cheese.



VINUM CALIFORNIA = GREEN BRAND

UPC BOTTLE [7-59198-00118-3]

UPC BOX [7-59198-10118-x]