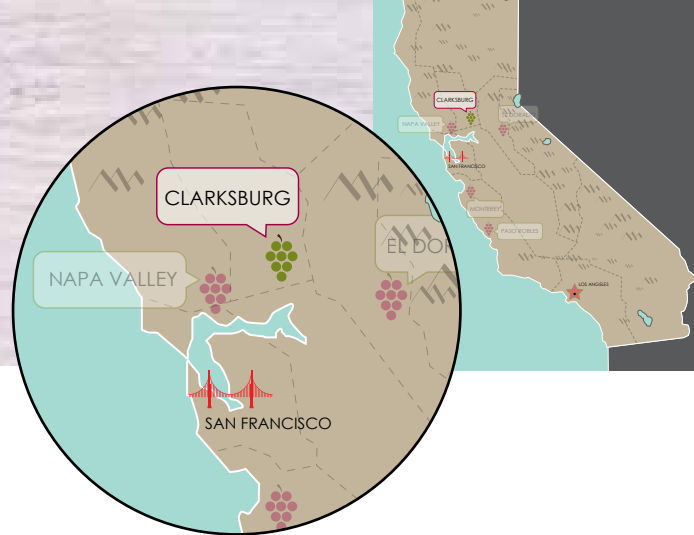


VINUM CELLARS

We are a small, California winery committed to crafting quality wines from single vineyards in California's premium coastal and cool climate growing areas.



UPC 7 59198 00113 8
750ml/12pk

Chenin Blanc 2018 CNW CUVÉE, OLD VINE CHENIN BLANC

It's hard to believe, but we built our company in 1997 on credit cards and some help from family. Like many young, ambitious entrepreneurs we set out to challenge the status quo and earned a reputation as young Turks in an industry of Titans. This label was created as a light hearted poke at an emerging Chardonnay market which turned its back on Chenin Blanc. It is still our belief that Chenin Blanc (when made well) rivals some of the greatest white wines of the world. This wine was made from cool climate grapes, stainless steel fermented and aged for 9 months Blah, Blah, Blah, Blah, Blah... REDISCOVER CHENIN BLANC!

This unique crisp white wine is made from the noble Chenin Blanc grape most prominent in the Loire Valley of France. We found an exceptional vineyard farmed by Ken Wilson in Clarksburg California (a third generation farmer) who agreed to sell us the grapes on handshake. Today this same vineyard is being farmed by Ken's nephew David Ogilvie and so the tradition carries on to the 4th generation. Wilson Farms was established in 1922 by George Wilson.

This is our 20th vintage of Chenin Blanc from this vineyard. Part of what makes Clarksburg a special appellation is the cooling trend that comes in from the San Francisco Bay every day at about 3:30 pm and sweeps the heat out of the valley floor which allows the grapes to maintain their natural acidity. I like to say this is a reverse cooling trend in that moderation (of heat) comes in the afternoon rather than the early mornings as it does on the coast.

VARIETAL: 100% Chenin Blanc
APPELLATION: Clarksburg, CA
VINEYARD: Wilson Vineyard, Block 44, Old Vine
WINEMAKERS: Richard Bruno & Chris Condos
ALCOHOL: 12.5% **TA:** 7.12g/L **pH:** 3.33
PRODUCTION: 420 cases

TASTING NOTES

This pale cuvée dazzles a silvery hue in the sunlight as you swirl it chilled poolside. The aromas are classic Chenin, with Verbena and citrus, clover honey and Casaba melon. The crisp palate is juicy with honey-suckle and Rainer cherry flavors underscoring the integrated acidity with a generous fruit driven center. The finish is layered with mineral, wet stone, lemon zest and Key Lime with pear grit and sweet passion-fruit essence.

FOOD PAIRINGS: This wine is best finely chilled whether enjoyed poolside on its own or with an accompaniment. It's ideal with oysters on the half shell or any shellfish from fresh blue crab from the Chesapeake Bay or Dungeness crab from San Francisco, or day boat scallops from Maine. Ideal with roasted and chilled beet salads with goat cheese and toasted Hazelnuts or baked goat cheese tarts with sun-dried tomato and a mesclun salad with champagne vinaigrette.



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