## V NUM 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 00105 3 750ml/12pk Also available in 19.5L, stainless steel kegs



**THE INSIDER** The name "The Insider" comes from the confidentiality agreement we had to sign in order to purchase the grapes from the vines of a well known winery producing world class wines. With our insider connections and knowledge we are able to offer you a wine of exceptional quality and pedigree at a price that will amaze.

The Insider Cabernet Sauvignon is carefully crafted from grapes grown within 4 subdistricts within the Paso Robles AVA: Adelaida, Templeton Gap, Creston and Santa Margarita Ranch. We vinify each of these vineyards separately and process and ferment each independently to bring the best out of each vineyard. After a 3-4 day cold soak we ferment each Cabernet lot over 3 daily pumpovers prolonging the skin contact until 14 days have elapsed. We then rack each onto French oak and put the wines through Malolactic fermentation. The wines are racked, sulfured and laid to rest in 2 year old French oak for a period of 18 months. During its life in the cellar it is racked 4 times. Once the final blend has been made the final (5th rack) combines our selection of each vineyard which is clearly expressed in the bottle.

VARIETAL: 100% Cabernet Sauvignon **APPELLATION:** Paso Robles, CA

**VINEYARDS**: Adelaida, Templeton Gap, Creston and Santa Margarita Ranch

**WINEMAKERS**: Richard Bruno & Chris Condos

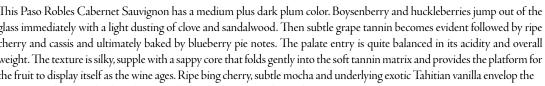
**ALCOHOL:** 14.5% **TA:** 6.12g/L **pH:** 3.72 **RS:** 0.17g/L (dry)

**AGING**: 18 months in 2 year old French Oak

**PRODUCTION**: 3,982 cases

## TASTING NOTES

This Paso Robles Cabernet Sauvignon has a medium plus dark plum color. Boysenberry and huckleberries jump out of the glass immediately with a light dusting of clove and sandalwood. Then subtle grape tannin becomes evident followed by ripe cherry and cassis and ultimately baked by blueberry pie notes. The palate entry is quite balanced in its acidity and overall weight. The texture is silky, supple with a sappy core that folds gently into the soft tannin matrix and provides the platform for the fruit to display itself as the wine ages. Ripe bing cherry, subtle mocha and underlying exotic Tahitian vanilla envelop the soft, sexy and elegant finish with a careful balance between acidity and tannins.





FOOD PAIRINGS: This wine pairs well with sea salt seasoned Rosemary chicken served with fresh steamed green beans and organic couscous with wild mushrooms. Other favorites are grilled New York Steak or pan seared Filet Mignon served with fingerling potatoes, roasted Ciopollini Onions sautéed with wild mushrooms. The best vegetarian option is a well built Impossible Burger with grilled or sautéed onions, white cheddar, tomatoes,