VINUM CELLARS

THE INSIDER CHARDONNAY 2018

UPC: 7-59198-00514-3

Carneros

THE INSIDER is a range of wines created as a tribute to our core winemaking belief; to seek the absolute top fruit from highly exclusive sources in the best appellations throughout California… true "Insider" stuff. With our Insider connections and decades of knowledge we are able to offer wines of exceptional quality and pedigree at a price that will amaze. All of our wines are produced in appellations best suited for each specific variety and represent the true identity and quality of the region.

VARIETAL: 100% Chardonnay
APPELLATION: Carneros, Sonoma
VINEYARD: The Sangiacomo family is a fourth-generation grower in Sonoma's Carneros district of the Sonoma Coast and sourced specifically out of the Kaiser ranch block.
HARVEST + WINEMAKING: These grapes are harvested at night under the lights and hand picked. At the winery the grapes are whole cluster pressed and cold settled. After racking off the natural lees, we racked the juice into second year burgundy, Francois Frerres, medium toasted French oak barrels. After three days, barrel fermentation was commenced in a refrigerated room and stirred daily throughout the entire fermentation. After a 10 day fermentation was complete, secondary malo-lactic took place while stirring continued which amplifies the creamy texture and reduced diacetyl (buttered popcorn notes) on the palate. Sur lies aging for 16 months was employed to fully integrate the acidity and fruit with the generous satin textured mid palate.

WINEMAKERS: Richard Bruno, Chris Condos
ALCOHOL: 14.83%
TECH DATA: pH = 3.59, TA = 5.01g/L
PRODUCTION: 400 cases
TASTING NOTES:
COLOR: Shiny golden straw in color
AROMAS: Rich with tropical fruit notes such as mango, guava and papaya.
FLAVOR: Elegantly balanced between the acidity and creamy center. Ultimately the palate prevails rich in texture, silky caramel apple flavors, poached pear with creamy French oak and Tahitian Vanilla.

PAIRINGS: *"This wine pairs well with grilled fish such as wild caught Halibut served with a mango chutney salsa and Moroccan couscous. It makes a wonderful cocktail wine and pairs well with many fine cheeses including Stilton, Vermont white cheddar, La Tur, Humboldt Fog and unpasteurized Morbier (if you can find it).." - Richard Bruno*

VEGAN PRODUCT

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