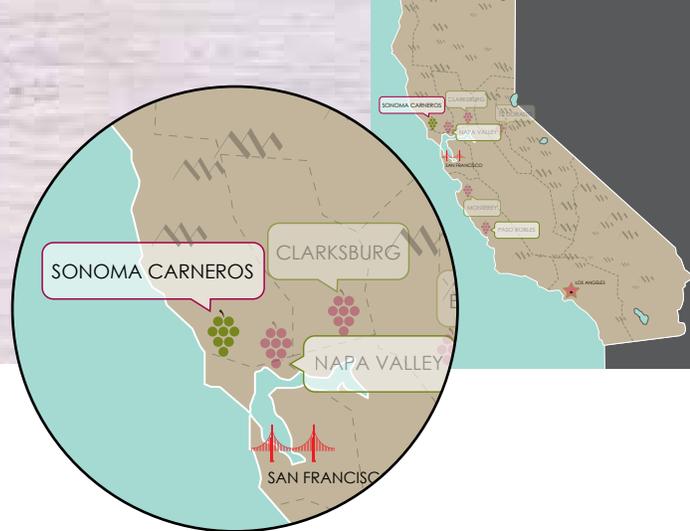


VINUM[™] CELLARS

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 00514 3
750ml/12pk

The Insider 2020 CHARDONNAY

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 Chardonnay is carefully crafted from grapes grown by the Sangiacomo family - a fourth generation grower in Sonoma's Carneros district within the Sonoma Coast and sourced specifically out of their Kaiser ranch block. These grapes are harvested at night under the lights and hand picked. At the winery the grapes were whole cluster pressed and cold settled. After racking off the natural lees, we racked the juice into second year burgundy, Francois Freres, medium toasted French oak barrels.

After three days, barrel fermentation was commenced in a refrigerated room in the cellar and stirred daily throughout the entire fermentation. After a 10 day fermentation was complete, secondary malo-lactic took place while stirring continued which amplified 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 midpalate.

VARIETAL: 100% Chardonnay

APPELLATION: Sonoma Carneros, CA

VINEYARD: Sangiacomo family in Sonoma's Carneros district, sourced out of the Kaiser ranch block.

WINEMAKERS: Richard Bruno & Chris Condos

ALCOHOL: 14.83% **TA:** 5.01g/L **pH:** 3.59 **ML:** 100% **RS:** 0.07g/L (dry)

AGING: Sur lies for 16 months, second year burgundy, Francois Freres, medium toasted French oak barrels

PRODUCTION: 400 cases

TASTING NOTES

This Carneros Chardonnay has a shiny golden straw in color. The aromas are rich with tropical fruit notes such as mango, guava and papaya. The wine is elegantly balanced between the acidity and creamy center. Ultimately the palate prevails rich in texture with silky caramel apple flavors, poached pear, creamy French oak and Tahitian Vanilla.

FOOD 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 room temperature Stilton, Vermont white cheddar, La Tur, Humbolt Fog and unpasteurized Morbier (if you can find it).

