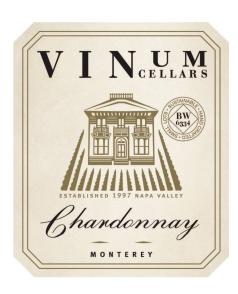




A PERFECT POUR, EVERY TIME

Wine on tap is better for profits and better for the planet.

Premium wine in kegs never sees oxygen so it's guaranteed fresh. The 130th glass is as fresh as the first no matter how long it takes to empty the barrel. All items filled in 19.5L stainless steel reusable kegs from Free Flow, Napa, CA. Requires a Sankey D fitting.



Vinum Cellars CHARDONNAY 2021

MONTEREY, CA 19.5L STEEL KEG

Winemakers: Richard Bruno & Chris Condos

This barrel fermented, full malo-lactic Chardonnay has a shiny golden tone and expresses beautiful lemon verbena and tangerine zest top notes followed by rich Tahitian vanilla and creamy custard notes.

On the palate the wine explodes with generous tropical flavors from mango to passionfruit and then wrapped up in creamy custard flavors. The acidity shines through the creamy texture and demonstrating the optimal acidity that cool climate Monterey grapes possess. The finish is long with silky vanillin, clove, guava and papaya and finishes with baked banana custard flavors. The finish is long with silky elegance and lingering acidity.

This wine was made from grapes grown at the Arroyo Loma Vineyard in King City within Monterey by famed Central Coast grower Steve McIntyre. The vineyard is sustainable and farmed organically, but not certified. The grapes were picked cool at night, whole cluster pressed and barrel fermented on the natural lees and put through 100% malo-lactic. It was aged in second use French oak barrels and stirred over 9 months.

This wine goes perfectly with Lobster tail and drawn butter and a petite filet (if you must) with tarragon compound butter. It goes well with most every fish or seafood. My favorite is with line caught Sea Bass steamed in green tea leaf and served with a salty soy broth with sautéed wild mushrooms. Finally, this wine makes a crowd pleasing aperitif wine for guests at the start of a party.

ALC: 13.68%

TA: 6.14 g/L | pH: 3.38







WINESELLERS, LTD — 2019
For outstanding sustainability achievements of saving over 100,000 bottles from the landfill since kegging wine.



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