

VINUM CELLARS 2016 THE INSIDER Cabernet Sauvignon, Paso Robles

This Paso Robles Cabernet Sauvignon has a deep, dark, inky purple color. The aromas are comprised of concentrated blue fruit such as wild huckleberry and blueberries. The mid-palate is mouth coating with ripe cassis and juicy plum with spicy cinnamon-clove spice and generous blackberry flavor. The finish is silky smooth with balanced acidity, soft medium vanilla tannins and long boysenberry textured aria.

The Insider 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 Malo-Lactic fermentation. Once the wines are racked and sulfured and laid to rest in 2 year old French oak for a period of 18 months and finished for the final 3 months in new French oak. 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.

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.



FOOD PAIRINGS ▼

I don't know too many people who don't love a nice glass of Cabernet on its own - and this wine is no exception. In addition, it pairs well with a cowboy cut (2-1/2"-3" thick) grilled Rib Eye steak topped with sautéed cipollini onions with wild mushrooms and roasted fingerling potatoes dusted with sea salt and sautéed baby kale with beet cubes.

If there is any of this wine left after dinner it will pair very well with most anything chocolate; especially chocolate gateau, molten lava cake or dark chocolate brownies.

ANALYSIS ▼

Varietal Composition:.....	100% Cabernet Sauvignon
Appellation:.....	Paso Robles
Winemakers:.....	Richard Bruno & Chris Condos
Alcohol:.....	13.96%
TA:.....	6.68g/L
pH:.....	3.59
R.S.:.....	0.13g/L (dry)
Aging:.....	18 months total: 15 months in 2 year old French Oak 3 months in new French Oak
Production:.....	4,000 cases

Available in 750mL bottles and 19.5L Stainless Steel kegs.