

# Vinum Cellars

Napa, California  
www.vinumcellars.com



Richard Bruno and Chris Condos



## VINUM CALIFORNIA = GREEN BRAND

"As an environmentally conscious company, we work only with sustainable growers to create Eco-friendly products. The packaging choices were made specifically to minimize their carbon footprint. Some of those features are: Domestically produced light weight, Eco-Series glass; labels and cartons using only non-toxic, water-based inks and each of these suppliers recycles 100% of the waste created by manufacturing our packaging."



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United States of America

CALIFORNIA  
Clarksburg & Monterey

## OVERVIEW

Vinum Cellars is a collaboration of winemakers Richard Bruno and Chris Condos, who first became friends while they were students at UC Davis. They share a long standing passion for Chenin Blanc and fondness for the more obscure grape varieties. After graduation, Chris went to work for 4 years at Pine Ridge as Enologist, and continues to consult on winemaking at Kathryn Kennedy. Richard went to Bonny Doon as their distiller, followed by Winemaker at Don Sebastiani & Sons and now consults on winemaking with Michael Pozzan.

Currently the Vinum Cellars team is working with over 14 grape varieties from appellations ranging from El Dorado, Monterey, San Benito to Napa Valley.

**Varieties:** Chenin Blanc, Viognier, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon, Cabernet Franc, Grenache, Syrah, Mourvèdre and Petite Sirah.

**Average Production:**  
35,000

## VINEYARD/CELLAR PRACTICES

Vinum is committed to experimenting and learning new winemaking methods while preserving an old world approach.

- The owners work with great grape growers to develop the best fruit in the vineyard.
- The grapes are picked at optimal ripeness and the fruit is gently processed.
- Different yeast cultures are used appropriate to each variety.
- White wines are barrel-fermented slowly and aged *sur lies* in small French Oak barrels.
- For red wines, skin contact is optimized by the use of small open top fermentors, hand punch downs and extended maceration before pressing.
- Older French oak barrels are used to allow the varietal fruit to be expressed.

## WINES (VINUM California Series)

**Chardonnay** (Monterey)—custard and mineral aromas, displays generous French oak flavors.

**Chenin/Viognier** (Clarksburg)—formerly known as Chard No-Way (CNW), this version boasts ripe, juicy mandarin orange and tropical acidity.

**Pinot Noir** (Monterey)—Burgundian in style in its use of oak, rich, sweet cherry and soft tannins.

**Cabernet Sauvignon** (Monterey)—big Cab has a dark plum color with very rich tannins and sweet, supple French oak notes.

**Petite Sirah** (Clarksburg)—formerly known as PETS with big and dark purple color, and very generous with ripe fruit.



The Vinum Veritas wines are featured on a separate sheet.