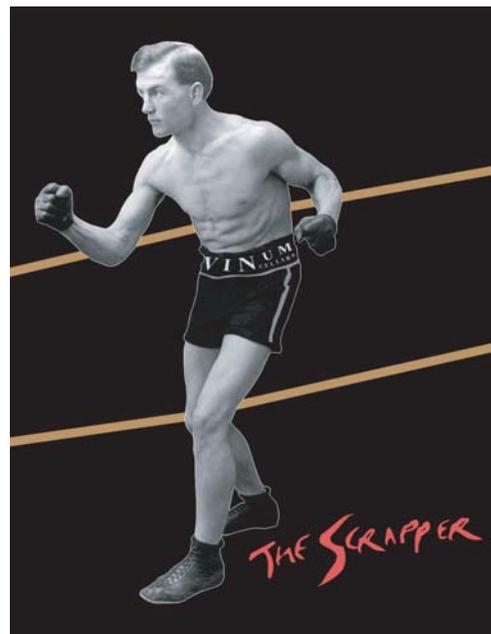


2008 THE SCRAPPER Cabernet Franc VINUM CELLARS

TECHNICAL NOTES ▼

Varietal Composition.... 100% Cabernet Franc
Appellation..... El Dorado County
Winemakers.....Richard Bruno, Chris Condos
R.S.Dry
Alcohol..... 14.9%
TA (g/100ml)..... 0.59
pH..... 3.68
Barrels..... 100% 2 year old French Oak
aged for 28 months
Production.....420 cases (12 x 750mL)

LABEL ▼



DESCRIPTION ▼

This is a wine made for the open-minded, the adventurous and those who root for the underdog. It's Cabernet Franc from El Dorado California aged in used French Oak for 28 months; truly a Scrapper.

TASTING NOTES ▼

This concentrated pomegranate colored Cabernet Franc is rich with intense cassis notes and exotic spices like clove and sandalwood. On the palate, the concentration carries through with a sappy and juicy core of ripe black cherry fruit, dark chocolate and dark roast coffee notes. The wine finishes with round tannins which are approachable but well structured and will provide the foundation for ample aging. Enjoy now or cellar until 2022.

This wine pairs well with nearly any grilled meat, but it is show cased well with marinated Flat Iron steak served with fresh summer vegetables or a salad served with an olive oil and tomato relish tossed in extra virgin olive oil, citrus and oregano with sea salt.

FACTS ▼

- ▶ Single Vineyard, head-pruned, and low yields.
- ▶ Mountain-grown in volcanic soils at high elevation (3300 feet).
- ▶ Multiple 90+ points Reviews.