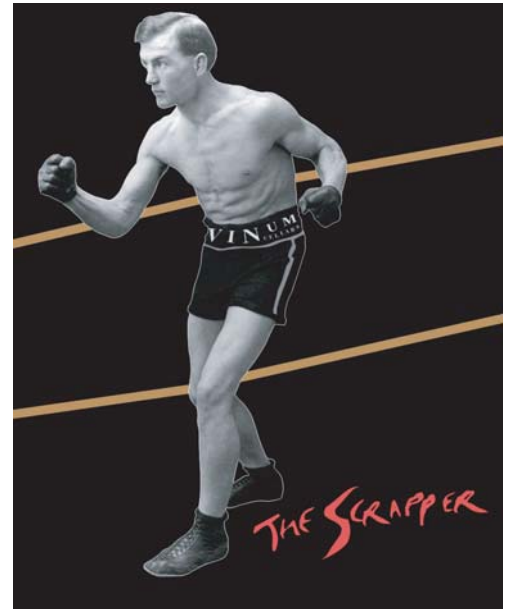


# 2010 THE SCRAPPER Cabernet Franc VINUM CELLARS

## TECHNICAL NOTES ▼

## LABEL ▼

Varietal Composition.... 100% Cabernet Franc  
Appellation..... El Dorado County  
Winemakers.....Richard Bruno, Chris Condos  
R.S. ....Dry  
Alcohol..... 14.9%  
TA (g/100ml)..... 0.57  
pH..... 3.70  
Barrels..... 100% 2 year old French Oak  
aged for 28 months  
Production.....500 cases (12 x 750mL)



## DESCRIPTION ▼

## TASTING NOTES ▼

This wine is a special little wine from the El Dorado Foothills which we have been making for 12 vintages. The entire vineyard only produces about 500 cases a year but it's worth it (because it's so good). The origin of Cabernet Franc is simply the parent of the more popular "King of Grape Varietals" Cabernet Sauvignon which is a cross between Cabernet Franc and Sauvignon Blanc. This vineyard is 25 years old and is head-trained allowing more sunlight into the canopy and therefore a reduction in Pyrazines which are responsible for green and vegetal aromas and flavors.

We depict this brand with our version of a Scrapper (a fighter) because the varietal has quickly been forgotten in the shadows of the more popular varietal Cabernet Sauvignon. Our scrapper image happens to be the image of Gene Tunney who was the 1926 Heavyweight Champion of the World, most modern day people have never even heard of him. Well, have you ever heard of Jack Dempsey? A little history lesson here; Gene Tunney defeated Jack Dempsey for the 1926 crown, but it was the second time he defeated the more popular fighter (no one else ever did that). So to complete our metaphor, if Gene Tunney is Cabernet Franc, clearly Jack Dempsey is Cabernet Sauvignon so we then ask you, which is the better varietal because we know who the better boxer was.

The color of this wine demonstrates its concentration with a deep plum black cherry hue. The wine is very extracted due to low yielding (2 tons per acre) yields which express amazing varietal concentration. The aromas show ripe black cherry and cassis notes and lead to a silky entry on the palate which is very supple with a sweet core of fruit followed by structured tannins, black pepper, leather and grippy plum and ripe cherry flavors. The wine finishes with the overall strength we expect from Cabernet Sauvignon with the rare dignity few Scrapers (Cab Francs) possess. Try it with grilled Pork Chops, seasoned lamb on the spit or grilled bone-in Rib Eye steaks with soft polenta and roasted brussel sprouts. It's fantastic with chocolate (anything) and will stand up to a Flourless Chocolate cake.

## FACTS ▼

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