

This heavily extracted Cabernet Franc is from mountain fruit and has a deep dark plum color showcasing the intense color capacity from grapes of low yielding vines. Concentrated blackberry, cassis and huckleberry aromas overwhelm the glass and are backed by integrated spice notes. The grower Ron Mansfield has a degree in renewable agriculture and organically farms this vineyard (though not certified) using sustainable practices for over 35 years. Ron also grows tree fruit such as peaches, nectarines, apples and pears and we lovingly tease him that he is the most noteworthy producer of the \$3 peach you can find seasonally at select Whole Foods stores nationally. We have produced Cabernet Franc grown by Ron for over 20 years, the 2017 was our 20th.

On the palate the wine is initially big with over ripe blue fruit notes while remaining silky in texture while maintaining its varietal character with its signature "franc" spice which is best described as fresh picked wild currants. The wine then displays it's silky and elegant tannins in the form of ripe blueberry, cassis, tobacco and black cherry lined with integrated vanilla made possible by 26 months of French oak aging. Cabernet Franc is still considered a somewhat esoteric grape varietal which has parentage tracing back to the king of grape varietals, Cabernet Sauvignon. This is a very special wine with limited production from a hillside, red dirt soil, head trained vine, single vineyard at an elevation of 1,600 feet within the Sierra Mountains in El Dorado. It drinks well in it's youth while sturdy, but will mature gracefully for 20+ years.

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.



FOOD PAIRINGS ▼

Try this wine with any dish suitable for a big Cabernet Sauvignon. The "pro move" (for you Ted Lasso fans out there) is to pair with a huge 3 finger cut Rib Eye steak crusted in Porcini mushrooms. The subtle herbacious nature of the varietal lends itself to bitter greens as well such as Kale and brussel sprouts.

While this wine works well with any grilled or roasted meat, other great choices range from cardomom spiced Carnitas Pork, Sea Salt and Rosemary spiced roasted chicken and a go to with an Impossible Burger topped with sauteed wild mushrooms.

ANALYSIS ▼

Varietal Composition:...	100% Cabernet Franc
Appellation:.....	El Dorado County
Winemakers:.....	Chris Condos & Richard Bruno
Alcohol:.....	14.55%
TA:.....	6.76g/L
pH:.....	3.53
R.S.:.....	Dry
Barrel Aging:.....	26 months in 2 year French Oak, racked 5 times.
Production:.....	291 cases (12 x 750ML)

Available in 750mL bottles.