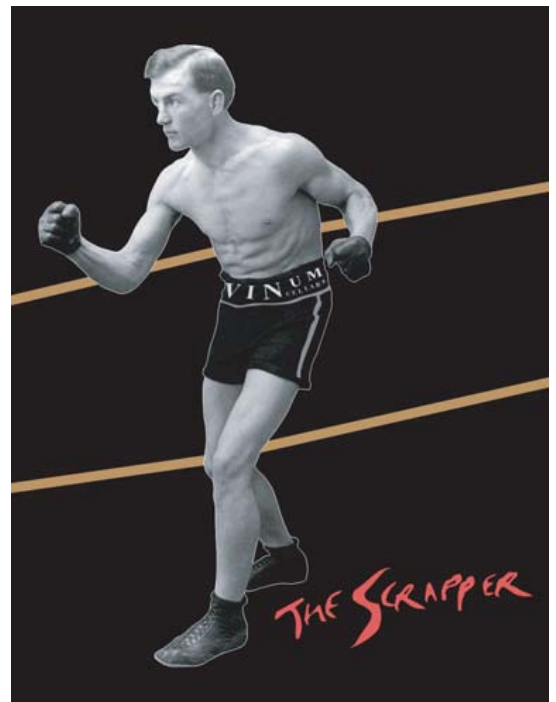


BEST VALUE

VINUM CELLARS 2008 **THE SCRAPPER**

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.



VARIETAL: 100% Cabernet Franc

APPELLATION: El Dorado County

BARRELS: 100% 2 year old French Oak

PRODUCTION: 420 cases

Vinum Cellars is a small California Winery well known for producing wines of the highest quality. The grapes are selected from premium coastal and cool climate growing areas within California. The wines are made by hand in small batches to allow the varietal character of each wine to express itself.

CALIFORNIA **[SMART BUY]** RELEASES