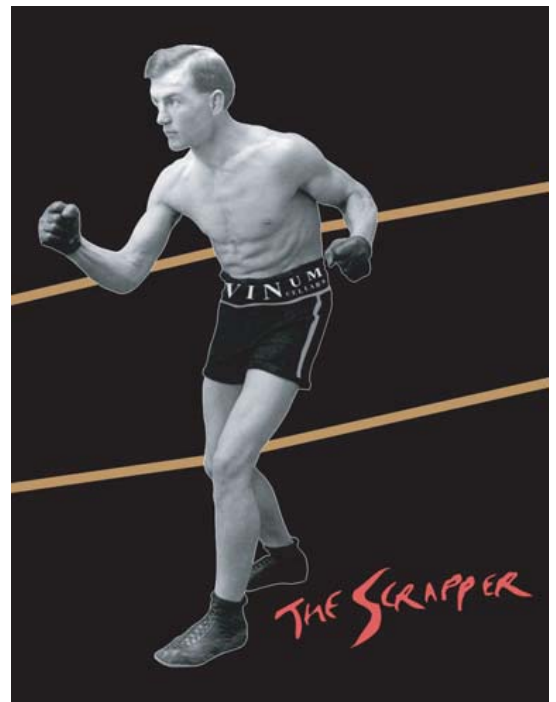


BEST VALUE

VINUM CELLARS 2010 **THE SCRAPPER**

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.



VARIETAL: 100% Cabernet Franc

APPELLATION: El Dorado County

BARRELS: 100% 2 year old French Oak
aged for 28 months

PRODUCTION: 500 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