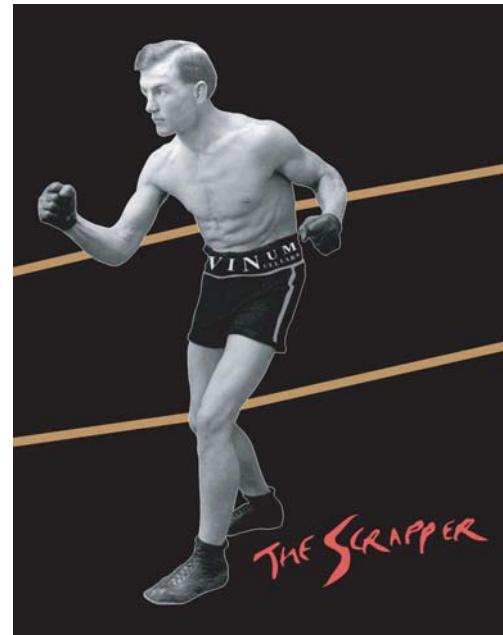


2006 THE SCRAPPER Cabernet Franc VINUM CELLARS

TECHNICAL NOTES ▼

LABEL ▼

Varietal Composition....100% Cabernet Franc
Appellation..... El Dorado County
Winemakers.....Richard Bruno, Chris Condos
Harvest Brix..... 24.9°
Alcohol..... 14.5%
TA (g/100ml).....0.60
pH..... 3.60
Barrels..... 20% New French Oak
80% 2 and 3 year old French Oak
aged for 22 months
Production.....903 cases (6 pack / 750ml)



DESCRIPTION ▼

TASTING NOTES ▼

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 22 months; truly a Scrapper.

Medium dark plum color with a brick red tinge. This wine is right away appealing with an old world; rustic style which clearly indicates the vines were grown on volcanic soils. Then the wine blossoms with ripe cherry and pipe tobacco notes. The palate is very generous with fresh cherry coulis, cassis and a firm tannin structure that affirms that this wine will go the distance. Yes, it is a long overlooked heavy weight contender in the shadow of its highly over exposed cousin, Cabernet Sauvignon. But take it from us; it is sure to be a knock out.

This Cab. Franc is a fine choice with anything you like with Cab. Sauvignon: fine aged steaks with all of the traditional sides like scalloped potatoes, green beans or even, yes roasted brussel sprouts. However, you may see this wine's versatility by having with fish like Chilean Sea Bass in a miso broth with shiitake mushrooms. The red fruit in it will stand up to Tripe stewed with a tomato broth with oregano and sea salt. It also makes a nice accompaniment to several desserts; permitted the bottle is not already empty. Chocolate ganache cake with fresh crème and mint, fresh berry cobblers with vanilla bean ice cream and who could resist the poached Bosc Pear?

FACTS ▼

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