



2016 “THE SCRAPPER” CABERNET FRANC

This wine is a special little wine from the El Dorado Foothills which we have been making for 13 vintages. 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.

TASTING NOTES

VARIETALS: 100% Cabernet Franc

APELLATION: El Dorado

WINEMAKERS: Richard Bruno & Chris Condos

ALCOHOL: 14.9%

AGING: Barrel aged in 100% 2 year-old French oak for 28 months

PRODUCTION: 500 cases

The color of this wine demonstrates its concentration with a deep plum black cherry hue. The wine is very extracted due to low (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.

UPC 7 59198 00010 0
750ml/12pk

WINEMAKER’S SUGGESTED PAIRINGS: *This wine is an excellent pairing with braised short ribs over garlicky mashed potatoes with parsnip and wilted spinach.*



Winesellers, Ltd.