

**2006 Vinum Cellars**  
**“The Scrapper”, Cabernet Franc**  
**Chris Condos and Rich Bruno, Winemakers**

**Tasting Notes:**

“This is a wine made for the open-minded, the adventurous, and those who root for the underdog,” say winemakers Chris Condos and Rich Bruno. Cab Franc, which is usually used as a blending grape in red table wine and Bordeaux blends, can be amazing on its own. “The Scrapper” is proof that the underdog can triumph. With uplifting aromas of bright cherry and spice and inviting flavors of red raspberry and toasty vanilla, this wine is a real crowd-pleaser!

**Winemakers’ Philosophy:**

Chris and Rich strive to work with great grape growers to develop the best fruit in the vineyard. Grapes are picked at optimal ripeness and processed gently. The winemakers are very experimental with yeast strains and use different cultures for each variety. In the production of their red wines, skin contact is optimized by the use of small open-top fermentors, hand punch-downs, and extended maceration before pressing. The winemakers believe in the use of older French Oak barrels, which allow the varietal fruit of their wines to be expressed. They are committed to experimenting and learning new winemaking methods while preserving an Old World approach.

<b>Composition:</b>	100% Cabernet Franc
<b>Alcoholic Content:</b>	14.5%
<b>Aged:</b>	22 months in seasoned French Oak
<b>Suggested Retail:</b>	\$38.00