



# Suburban Fracas

REPROBATE

## winemaker notes

We did not take an unprincipled approach to Suburban Fracas Reprobate. We could have gone rogue, but instead, we blended varietals with high tannins and intensity. To enhance the color, tannic structure and exuberance of this wine, a saignée was done on the Syrah and Tannat. Reprobate has a very dark robe with fruit characters like blackberry, plum, black cherry and prune. After a hint of roundness, the attack in the mouth offers juicy, fruit-forward notes of blueberry and blackberry. The fruit tannins are balanced, having the time to mellow, giving this wine peak maturity. The mouthfeel offers flavors of tobacco and earthiness. This structured, medium-bodied wine is fantastic paired with bold flavors.

**Appellation:** California

**Varietals:** 38% Ruby Cabernet | 22% Syrah | 22% Tannat | 18% Petite Sirah

**Alc:** 13.8%

**Released:** March 2025 (Cellared for 4 years)

GLUTEN  
FREE

## About the Brand

With its vibrant clash of colors, let Suburban Fracas, drawn by local tattoo artist, Arville Persons, invite you to the heART and soul of the wine within.

## profile

**Nose:** Blackberry | Plum | Black cherry | Prune

**Mouth:** Tannic | Balanced | Mature | Tobacco | Earthy | Medium-bodied



**Serve:** Room temp

**Aging:** 2 years

**Pairs well with:** Pasta Bolognese | Meatloaf | Pork chops | Bacon, egg & cheese frittata | Cheddar | Swiss

**Similar to:** Infinite Wisdom Shiraz and Joy Cellars Bliss

**Fun fact:** The Residual Sugar (RS) contained is less than 20 grams per liter, corresponding to the sum of glucose and fructose present in this wine.



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**12**  
servings

**10m**  
prep

**25m**  
cook time

**try with**  
off-dry reds

## Egg Bites

### Ingredients

3 cups boiling water  
6 eggs  
1 1/3 cups full-fat cottage cheese  
2 tablespoons cornstarch  
1 teaspoon McCormick® Sea Salt Grinder  
3/4 teaspoon McCormick® Pure Ground Black  
Pepper  
1 1/4 cups shredded Swiss  
1 cup of spinach  
6 slices bacon, crisply cooked and chopped

### Directions

Place an oven rack in both the middle and lower position of oven. Place large baking pan on lower rack. Carefully pour boiling water into pan. Preheat oven to 300°F. Spray wells of 12-cup muffin pan with no stick cooking spray. Set aside.

Place eggs, cottage cheese, cornstarch, salt and pepper in blender container. Cover. Blend on high speed until well blended and smooth. Transfer egg mixture to medium bowl. Stir in cheese.

Pour egg mixture into muffin cups, filling each about 3/4 full. Sprinkle bacon and spinach evenly into each cup, pressing gently to sink into egg mixture.

Bake on middle rack of oven for 20 to 25 minutes or until egg bites begin to pull away from sides of muffin cups. Cool in pans about 5 minutes. Serve warm.