



Suburban Fracas

RUCKUS

winemaker notes

Our Suburban Fracas Ruckus is a boisterous red blend of three Californian varietals. Zinfandel, Cabernet Franc and Sauvignon are tremendous blending wines. We start with deep, rich, dark blackberry, black currant and cherry. After the initial burst of fruity aromas, black pepper, clove, tobacco and a hint of oak settle in. Like its robust color and aromas indicate, the mouthfeel follows suit. This wine has a generous mid-palate and medium length. Ruckus can be enjoyed now and as it matures, the silky tannins and integrated oaky finish will continue to shine.

Appellation: California

Varietals: 48% Zinfandel | 39% Cabernet Sauvignon | 13% Cabernet Franc

Alc: 14%

Released: March 2025

GLUTEN
FREE

SUGAR
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.



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awards
& more**

profile

Nose: Blackberry | Black currant | Cherry | Pepper | Clove | Tobacco | Oak

Mouth: Robust | Generous mid-palate | Medium length | Silky tannins | Oaky finish



Serve: Room temp

Aging: 2 -3 years

Pairs well with: Cocktail meatballs | Lasagna | Beef stew | Sweet potatoes | Brie | Camembert | Swiss

Similar to: Fact Red and Homage Cellars Lot 55

Fun fact: Originally from Croatia, Zinfandel has been named "America's grape" because of its versatility as a dry or sweet red, as Primitivo or as White Zinfandel.



8
servings

15m
prep

2h
cook time

try with
dry reds

Easy Tuscan Beef Stew

Ingredients

2 pounds beef stew meat, cut into 1-inch cubes
3 tablespoons flour
2 tablespoons oil
1 package McCormick® Classic Beef Stew Seasoning Mix
2 cans (14 1/2 ounces each) diced tomatoes, undrained
1 cup dry red wine
1 teaspoon McCormick® Whole Rosemary Leaves
2 cups cut-up potatoes
1 cup cut-up carrots
1 cup cut-up celery
1 cup cut-up onions

Directions

Coat beef with flour. Heat oil in large deep skillet or Dutch oven on medium heat. Add beef; cook until browned on all sides.

Stir in Seasoning Mix, tomatoes, wine and rosemary.

Bring to boil; cover. Reduce heat and simmer 45 minutes, stirring occasionally. Add vegetables; simmer 1 hour or until beef and vegetables are tender, stirring occasionally. Thicken stew with additional flour, if desired.