

# FRANK FAMILY VINEYARDS

## LATE HARVEST CHARDONNAY

### TASTING NOTES

Winemaker Todd Graff saw the potential in the 2012 and 2013 vintages to create a late harvest wine in a very distinctive style. The wine radiates purity and opulence with its yellow amber hues. Intense aromas of dried apricots and quince paste with hints of pear lead into a wet stone minerality, classic of botrytized wines. The palate is beautifully balanced with layers of spice and honey that mingle with exotic notes of candied mango and pineapple. Drenching the palate with every single drop, the incredible richness provides a seemingly endless finish.

### WINEMAKER NOTES

This Late Harvest Chardonnay was crafted in the traditional European method where botrytized grapes are left on the vine until the perfect concentration of flavors and aromas is achieved. The wine was aged 2 years in 100% French oak barrels.

### SOURCING

This wine is sourced exclusively from Frank Family's Lewis Vineyard in Carneros. It is produced from Clone 809 planted near the vineyard's reservoir to increase humidity, thereby encouraging botrytis to form on the grapes. The fruit is left on the vine until the perfect concentration of flavors and aromas is achieved, usually meaning a brix above 40.



### VARIETAL COMPOSITION:

100% Chardonnay

### HARVEST DATES:

October 31, 2012 & November 6, 2013

### BOTTLED:

August 2014

### ACID:

0.66 g/100 ml

### pH:

3.65

### ALCOHOL:

13%