

# FRANK FAMILY VINEYARDS

SPRING 2018



FRANK FAMILY  
VINEYARDS

# FRANK FAMILY VINEYARDS CELEBRATES 25 YEARS

**IN JULY** of 1993, founder and owner Rich Frank first opened our doors for business. Our interest in wine has grown from a passion into a business, where hard work pays off in the bottle. Frank Family Vineyards began because Rich Frank wanted to create something for his family. Now, 25 years later, we have created more than a place, more than wine. We have created memories, experiences, and connections with people all over the world to last a lifetime. Rich and Leslie Frank are visionaries—they seek greatness in all that they do, down to every last detail. Todd Graff, General Manager and Winemaker, makes the vision into reality through crafting wines which these treasured memories are built upon.

Together with Todd, Rich and Leslie Frank created the never-before-seen Owner's Blend, made especially to commemorate this milestone. The Owner's Blend comes in magnums (1.5 liters) only—because what better way to celebrate a big anniversary than with a big bottle?

## THE WINE

Our Rutherford Owner's Blend is primarily sourced from the vines that started it all for us: Winston Hill. Our original estate vineyard is located on the eastern side of the Napa Valley's Rutherford Appellation along the Vaca Mountain range; the hand-terraced vine rows have southwestern exposure and consist of well-drained volcanic and sandstone soils that rise nearly 500 feet from the valley floor.

The 2015 Owner's Blend is rich garnet in color, with savory, herbal aromas rounded out by scents of juicy plums and blackberries. Balanced, silky and full-bodied on the palate with firm tannins, the Owner's Blend envelopes the palate with bursts of black cherry, roasted herbs, and cedar; and its lengthy, earthy finish is seemingly endless.

This special wine earned 96+ points from acclaimed wine critic Jeb Dunnuck; "the brilliant Cabernet Sauvignon Owner's Blend is terrific stuff that just screams Cabernet!...It's already drinking nicely, but this beauty is reminiscent of a first growth from Bordeaux and will have 2-3 decades of longevity."

Robert M. Parker Jr. of Wine Advocate gave this wine an outstanding 95 points, and James Suckling called the Owner's Blend "subtle and elegant."

*"Our 25-year long legacy is one we share with our members and guests all over the world. That's why we are inviting you all to celebrate this milestone with us."*

*-Rich and Leslie Frank*

**WHERE**  
FRANK FAMILY VINEYARDS  
**WHEN**

JULY 7TH, 5PM-9PM

**HOW MUCH**  
\$250 PER MEMBER  
\$295 PER NONMEMBER

**THAT'S RIGHT!**

Mark your calendars, because our 25th Anniversary Celebration will be here in no time. A once-in-a-lifetime event that will utilize our entire winery property; our celebration will feature Meadowood Napa Valley catered cuisine, rare wines to taste and buy (including some from our personal wine library), a chance to taste the Owner's Blend, live music, and so much more. We hope you can join us for a night to remember.

## MARK YOUR CALENDARS!

**WINE TRAIN DINNER**  
Napa Valley Wine Train  
APRIL 28<sup>TH</sup>  
6 P.M. - 9:30 P.M.

**ARGENTINIAN ASADO**  
Frank Family Vineyards  
Member's Lawn  
JUNE 23<sup>RD</sup>  
6 P.M. - 9 P.M.

**25TH ANNIVERSARY PARTY**  
Frank Family Vineyards  
JULY 7<sup>TH</sup>  
5 P.M. - 9 P.M.

**CHARDONNAY AND LOBSTER DINNER**  
Frank Family Vineyards  
Member's Lawn  
AUGUST 18<sup>TH</sup>

**DAY ON THE BAY**  
Freda B Sausalito Yacht Harbor  
SEPTEMBER 15<sup>TH</sup>

**MEMBER HOLIDAY PARTY**  
Frank Family Vineyards  
Stone Building  
DECEMBER 1<sup>ST</sup>  
1 - 4 P.M.

# The

## CURRENT RELEASES

WINEMAKER: TODD GRAFF



### PATRIARCH

#### Blend Composition

100% Cabernet Sauvignon

#### Appellation

Winston Hill Vineyard, Rutherford, Napa Valley

#### Vineyard

Rich Frank's original estate vineyard, Winston Hill Vineyard, is located in the eastern side of the Napa Valley's Rutherford appellation along the Vaca Mountain range; the hand-terraced vine rows have southwestern exposure and consist of well-drained volcanic and sandstone soils that rise nearly 500 feet from the valley floor.

#### Cooperage

21 months in 75% new French oak barrels and 25% once-filled French oak barrels

#### Tasting Notes

The deep, opaque ruby-black colored 2015 Patriarch has stunning nose of roasted espresso beans, blackberry, and wafts of cranberry and crushed graphite. The rich yet focused full-bodied palate features a concentrated intensity of aromatic red and black fruit flavors upheld by structured yet silky tannins and well-integrated freshness that remain finessed all the way through the endless finish.



### 2015

HARVEST	ALCOHOL
September 11th and 12th, 2015	14.5%
BOTTLED	CASES
August 8th, 2017	500

### "THE RILEY" | RED WINE

#### Blend Composition

69% Merlot, 18% Cabernet Franc, 13% Cabernet Sauvignon

#### Appellation

Napa Valley

#### Vineyard

The 2014 "The Riley" is Frank Family's inaugural Merlot-driven red blend bottling, named for Rich and Leslie Frank's German Shephard rescue. Sourced from our Estate Benjamin Ranch as well as fruit from grower-partners throughout Napa, this wine showcases some of the finest Merlot and Cabernet Franc vineyards in the valley.

#### Cooperage

21 months in 50% new French oak barrels and 50% once-used barrels

#### Tasting Notes

A rich plum color, the 2015 The Riley Red Wine is a seductive blend that expresses scents of dark red cherry, black tea, roasted coffee beans, and hints of black pepper notes. Plenty of supple tannins fill the palate but never overwhelm. Good acidity complements the medium-bodied mouthfeel; layers of blueberry and ripe plum harmonize well with the savory, toasted herbal undercurrent that last through the lengthy finish.



### 2015

HARVEST	ALCOHOL
September 13th to October 5th, 2015	14.5%
BOTTLED	CASES
August 3rd, 2017	492



*Reserve*  
LEWIS VINEYARD | RESERVE  
CARNEROS | PINOT NOIR

**Blend Composition**

100% Pinot Noir

**Appellation**

100% Lewis Vineyard, Carneros, Napa Valley

**Vineyard**

Located in the heart of Napa-Carneros near the shores of San Pablo Bay, the Lewis Vineyard was purchased by Rich Frank in 2000 and is named for Paul Frank's son, Lewis. The predominant maritime influence of the Pacific Ocean creates an environment that makes Carneros ideally suited for growing cool climate varieties.

**Cooperage**

10 months in 50% new French oak barrels, 50% once-used French oak barrels

**Tasting Notes**

Deep dark purple in color, the 2016 Lewis Vineyard Reserve Pinot Noir offers seductive black cherry, roasted savory herb, and caramel notes with a toasty undercurrent of espresso beans, cloves, and grilled meats. Structured, rich, and round, it delivers silken blackberry, violet, and spice flavors with bracing freshness and a lengthy, savory finish.

**2016**

HARVEST	ALCOHOL
September 6th to 8th, 2016	14.5%
BOTTLED	CASES
August 2nd, 2017	1,000



*Reserve*  
LEWIS VINEYARD | RESERVE  
CARNEROS | CHARDONNAY

**Blend Composition**

100% Chardonnay

**Appellation**

100% Lewis Vineyard, Carneros, Napa Valley

**Vineyard**

Located in the heart of Napa-Carneros, near the shores of San Pablo Bay, the Lewis Vineyard was purchased by Rich Frank in 2000 and is named for Paul Frank's son, Lewis. The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varieties. The Lewis Vineyard consists primarily of shallow and dense clay loam soils, receiving only 20 inches of rainfall annually.

**Cooperage**

11 months in 100% new French oak barrels

**Tasting Notes**

The 2016 Lewis Vineyard Reserve Chardonnay is deep and complex, with classic Chardonnay roundness and richness upheld by brilliant, bracing acidity. Gleaming bright yellow gold in the glass, concentrated tropical, citrus peel, and floral notes intertwine on the palate in delicious harmony. Toasted brioche and caramel nuances meld into the soft yet lengthy finish.

**2016**

HARVEST	ALCOHOL
September 9th and 15th, 2016	14.5%
BOTTLED	CASES
August 21st, 2016	1,000

BECKSTOFFER | CARNEROS LAKE  
CHARDONNAY

**Blend Composition**

100% Chardonnay

**Appellation**

100% Carneros, Napa

The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varieties.

**Cooperage**

9 months in 40% new, 60% once-used French oak barrels. While aging on the lees, the wine was hand stirred regularly to promote depth and longevity.

**Tasting Notes**

Full-bodied and round with a luxurious creaminess to the structure, the 2016 Beckstoffer Carneros Lake Chardonnay features a gorgeous nose of juicy pear, struck match, and heavy whipping cream. Graceful acidity balances the richness; and flavors of pear tart, crushed stones, and sliced Golden Delicious apple fill the palate, finishing long with touches of oak toast and minerality.



**2016**

HARVEST	ALCOHOL
September 16th, 2016	14.5%
BOTTLED	CASES
August 2017	200

SANGIACOMO | SONOMA COAST  
CHARDONNAY

**Blend Composition**

100% Chardonnay

**Appellation**

100% Sonoma Coast

**Cooperage**

9 months in 20% new, 80% once-used French oak barrels. While aging on the lees, the wine was hand stirred regularly to promote depth and longevity.

**Tasting Notes**

The 2016 Sangiacomo Sonoma Coast Chardonnay delivers delicate apple pie aromas, complete with cinnamon and fresh pie crust notes with glimmers of lemon drops and white flowers. The palate is restrained, fresh, and elegant with layers of candied lemon, freshly cut Bartlett pears, plumeria blossoms, and lemongrass cuttings offering glimpses at the incredibly seamless depth, finishing long and minerally.



**2016**

HARVEST	ALCOHOL
September 14th, 2016	14.5%
BOTTLED	CASES
August 2017	200



*Reserve*  
WINSTON HILL | RESERVE | SANGIOVESE

**Blend Composition**

95% Sangiovese, 5% Cabernet Sauvignon

**Appellation**

Rutherford, Napa Valley

**Vineyard**

Winston Hill Vineyard is located in the east side of the Napa Valley's Rutherford appellation along the Vaca Mountain range. The hand terraced wine rows have southwest exposure and consist of well drained volcanic and sandstone soils that rise nearly 500 feet from the valley floor.

**Cooperage**

17 months in 35% new French oak barrels and 65% once and twice-used French oak barrels

**Tasting Notes**

The 2015 Winston Hill Reserve Sangiovese reveals a deep purple color and savory, roasted herb, and black cherry aromas. Concentrated and finessed waves of Bing cherry, ripe cranberry, charred bread, and wisps of smoke are interwoven throughout the full-bodied and muscular palate all the way through the lengthy finish. Approachable tannins deliver a slight, youthful grip with the promise of ageability.

**2015**

HARVEST	ALCOHOL
August 25th, 2015	14.5%
BOTTLED	CASES
March 15th, 2017	600



NAPA VALLEY | CABERNET SAUVIGNON

**Blend Composition**

86% Cabernet Sauvignon, 9% Merlot, 4% Petit Verdot, 1% Cabernet Franc

**Appellation**

100% Napa Valley

**Vineyard**

The S&J Vineyard is made up of 206 acres of land located east of the Vaca Mountain range in Napa's Capell Valley. Purchased in 2000, it is named for Darryl Frank's children, Stella and Jeremy, and is planted to 58 acres of Cabernet Sauvignon, along with 9 acres of Petite Sirah and 9 acres of Zinfandel. The soils are fertile, well-drained and clay loam-based, reminiscent of the Rutherford Bench.

The Benjamin Vineyard is located east of Conn Creek Road in the heart of the Rutherford AVA. Purchased by Rich Frank in 2012, the 87-acre parcel formerly known as Wood Ranch was renamed for Paul Frank's son.

**Cooperage**

20 months in 33% new and 67% once and twice-used French oak barrels

**Tasting Notes**

This wine appears rich, opaque ruby in the glass, with matching rich aromas of crème de cassis, fresh espresso, vanilla bean, and ripe blackberry. Toasty, spicy notes of cedar come through as well. On the palate, the wine offers flavors of blackberry, raspberry, black cherry, and cocoa powder, and has a soft yet firm tannic structure, with subtly gripping tannins that beg for grilled meats. The finish is long and expressive, with spiced fruit flavors lingering endlessly.

**2015**

HARVEST	ALCOHOL
September 20th to October 22nd, 2015	14.5%
BOTTLED	CASES
June 2017	25,000

CARNEROS | PINOT NOIR

**Blend Composition**

100% Pinot Noir

**Appellation**

Carneros: 62% Napa, 38% Sonoma

The foundation for the Carneros Pinot Noir is Frank Family's Lewis Vineyard, located in the heart of Napa-Carneros, near the shores of the San Pablo Bay. It is made up of 78 acres planted on gently rolling hills, with 68 acres planted to Chardonnay and 10 acres planted to Pinot Noir. The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varieties. The Lewis Vineyard consists primarily of shallow and dense clay loam soils, receiving only 20 inches of rainfall annually. The restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity.

**Cooperage**

10 months in 33% new French oak barrels, 67% once and twice-used French oak barrels

**Tasting Notes**

The 2016 Carneros Pinot Noir appears ruby in the glass and opens with aromas of cinnamon stick, cardamom, and fresh raspberries. The palate offers a soft, balanced structure framed by elegant tannins with flavors of cherry pie, violets, and baking spices followed by a long, decadent finish.



**2016**

HARVEST	ALCOHOL
September 6th to 24th, 2016	14.5%
BOTTLED	CASES
July 2017	5,000

NAPA VALLEY | ZINFANDEL

**Blend Composition**

89% Zinfandel, 11% Petite Sirah

**Appellation**

This Napa Valley Zinfandel is cultivated from long term vineyard relationships combining the AVAs of Chiles Valley, Rutherford, St. Helena, and Calistoga.

**Cooperage**

16 months in 33% new French oak barrels, and 67% once and twice-used French oak barrels

**Tasting Notes**

The wine appears ruby in color, and aromas of black pepper, savory spices, and ripe red fruits waft out of the glass. This bright, fresh Zinfandel has a smooth, silky mouthfeel, and bold flavors of grilled plum, fruit compote, and fresh raspberries entice the palate. Complex savory and spiced berry layers of flavor with just the right amount of acidity prevail all the way through the wine's lengthy finish.



**2015**

HARVEST	ALCOHOL
September 16th to 28th, 2015	14.8%
BOTTLED	CASES
March 2017	5,000



*Reserve*  
LADY EDYTH | RESERVE | SPARKLING

**Blend Composition**  
52% Chardonnay, 48% Pinot Noir

**Appellation**  
100% Carneros Napa Valley

**Winemaking**

Our Reserve Champagne is made in the traditional French method where the secondary fermentation occurs in the bottle. This wine then rested on the spent yeast cells for nearly five years before disgorgement. Six months additional rest post-disgorgement ensures the maximum expression of this exemplary wine.

**Cooperage**  
25% Barrel Fermented and aged

**Tasting Notes**

The 2010 Lady Edythe Reserve Brut is pale straw yellow in color, with notes of lemon peel and buttered toast. Flavors of tart Granny Smith apples and freshly baked biscuits coat the palate, coupled with mouthwatering acidity and a round mouthfeel that linger through the wine's long finish.

**2010**

HARVEST	ALCOHOL
September 10th, 2010	12%
BOTTLED	CASES
May 12th, 2011	300



CARNEROS | BLANC DE BLANCS

**Blend Composition**  
100% Chardonnay

**Appellation**  
100% Carneros, Napa Valley

**Winemaking**

The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varietals. The region consists primarily of shallow and dense clay loam soils. The restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity.

Frank Family Vineyards Blanc de Blancs is hand crafted in our cellars using the traditional *Méthod Champenoise*, where the secondary fermentation occurs in the bottle. This wine aged on the lees for three years, and was then hand riddled before disgorgement.

**Tasting Notes**

The 2013 Blanc de Blancs is pale straw in color with a continuous thread of persistent bubbles. A beautiful bouquet marked by delicate aromas of floral lemon, brioche and green apples fuse with hints of toasted almond, wet stone and crème brûlée. The palate is fresh and vibrant, with a rich structure and creaminess that brings balance and intensity to the flavors. The mid-palate is luscious and creamy with flavors of freshly-baked bread and tart ripe pear. The finish shows remarkable length with an excellent minerality as notes of effervescent citrus and fresh white fruit linger.

**2013**

HARVEST	ALCOHOL
August 27th and 30th, 2013	12%
BOTTLED	CASES
April 16th, 2014	500

SPARKLING | BRUT | ROSÉ

**Blend Composition**  
88% Pinot Noir, 12% Chardonnay

**Appellation**  
100% Carneros, Napa Valley

**Winemaking**

Frank Family Sparkling Rosé is made in the traditional French method where the secondary fermentation occurs in the bottle. This wine then rested on the spent yeast cells for two and a half years before disgorgement.

**Tasting Notes**

The 2014 Brut Rosé comes across as lively yet balanced, with nostalgic, summery flavors like strawberry sherbet, orange peel, and fresh red cherry woven throughout. An enticing shade of salmon pink, the abundance of finessed fruit flavors on the nose and the palate are framed by toasty, creamy nuances.



**2014**

HARVEST	ALCOHOL
September 10th, 2010	12%
BOTTLED	CASES
April 15th and 16th, 2015	1,000

SPARKLING | ROUGE

**Blend Composition**  
75 % Pinot Noir, 14 % Chardonnay, 11 % Petite Sirah

**Appellation**  
100% Napa Valley

**Winemaking**

Frank Family Napa Valley Champagne is made in the traditional French method where the secondary fermentation occurs in the bottle. This wine then rested on the spent yeast cells for three years before disgorgement.

**Tasting Notes**

A fascinating Frank Family classic, the 2014 Rouge is scarlet ruby-colored and opens with attractive aromas of lavender, vanilla bean, and black cherry. A silken, creamy mousse is upheld by fresh acidity—pleasing flavors of spiced cranberry and cardamom fill the palate and round out the lengthy finish.



**2013**

HARVEST	ALCOHOL
August 9th and October 9th, 2014	12%
BOTTLED	CASES
April 17th, 2015	1,000

# RECIPE PAIRING

ACACIA HOUSE HAMACHI  
PAIR WITH 2016 BECKSTOFFER LAKE CARNEROS VINEYARD

*Chardonnay*

## METHOD

Place the hamachi in a small mixing bowl. Season with .5oz of the olive oil, lime and jalapeno mixture. Season with salt, 10 pieces of the buddha hand citrus and chives. Shingle 2 pieces of each type of radish in the bottom of a bowl and place the hamachi mixture on top. Garnish with the sea grass, sea beans and fried seaweed. Sprinkle sea bean powder on and around the fish.

Recipe brought to you by  
EXECUTIVE CHEF AND OWNER  
CHRIS COSENTINO

ACACIA HOUSE  
Las Alcobas Napa Valley  
1915 Main Street, St. Helena CA 94574  
707.963.9004



Serves 2 people

## Hamachi

- 2.5oz diced hamachi

## Finger limes

- 1.5 oz finger lime caviar
- 5 oz olive oil
- 0.5 oz small diced jalapeño
- Slice the finger lime in half and gently squeeze out the ingredients
- Cover with olive oil and add jalapeno

## Picked Sea Beans

- Pick the tips and store in a container under a damp paper towel

## Sea Bean Powder

- Dehydrate sea beans
- Blend in spice grinder

## Sea Palm

- 1 lb. sea palm
- Sea bean powder
- Fry sea palm until it stops boiling at 350°F

## Black Radish

- 1 each black radish
- Slice paper thin circles
- Season with olive oil

## Watermelon Radish

- 1 each watermelon radish
- Slice paper thin circles
- Season with olive oil

## Buddha Hand Citrus

- 1 each
- Slice a finger thin
- Sliced chives

## Sea Grass

- Olive oil
- Maldon salt

# EMPLOYEE SPOTLIGHT

## MARCOS GARCIA



Marcos Garcia is one of the longest tenured employees here at Frank Family Vineyards. His career with us began when he was just 16 years old, as an after school job packing boxes and polishing glasses. His father tended vineyards for Napa Valley's most elite producers and taught him the importance of hard work early on. Marcos embodies hard work—he put himself through college and purchased a home while establishing himself as an integral member of our hospitality team. Our guests know him as a charismatic, knowledgeable, and easygoing host—but we thought we'd sit down with him to learn a little more about Marcos.

*1. You've worked here for a long time! What's your favorite Frank Family memory?*

Being hired! Well actually, my interview has been the most memorable experience. The late and great Dennis Zablosky, who saw potential in me when I was just a kid working in the shipping department, asked me only two questions: Are you a hard worker? And do you have all your teeth? I answered yes to both and the rest is history.

*2. What is your favorite Frank Family wine?*

If I had to pick just one it would be the 2007 Rutherford Reserve Cabernet...it just so happens to be from the same year I started working here—Coincidence? You decide.

*3. When you're not at work, what do you like to do?*

A very active lifestyle. I love being outside. I try to take advantage of all the beautiful nature we have here in the valley by going on hikes. I also play competitive sports!

*4. What is your favorite food and wine pairing?*

Fried chicken and our Blanc de Blancs. I especially love the fried chicken at Market on Main Street in St. Helena.

*5. If you could sit down and share a bottle of wine and conversation with anyone, living or dead, who would it be?*

I'd share a bottle of our Reserve Cab with Dennis, that was his favorite wine. I'd tell him how much I've grown as a wine educator without being an HR liability.



## JEREMIAH TIMM

Introducing Jeremiah Timm, our Assistant Winemaker! Jeremiah joined our winemaking staff last year. A Wisconsin native, Jeremiah brings over 15 years of wine industry experience to our team, along with his deep understanding and passion for every aspect of the winemaking process. Every day he works closely alongside Todd Graff to craft our diverse portfolio of estate-driven wines you know and love. We asked Jeremiah a few questions to give you the opportunity to get to know a key figure behind the scenes here at Frank Family.

*1. How did you get into wine?*

My aunt, Jo Ellen, took me on a trip to the Champagne region of France when I was seventeen, and I fell in love with wine and everything about it. That trip showed me what I wanted to do for the rest of my life.

*2. There is so much that goes into winemaking. What is one thing you wish more people knew about all that goes on behind the scenes to make their glass of wine unforgettable?*

Winemaking is driven by provenance of the grapes. The vineyard site tops viticulture and winemaking practices.

*3. What is your favorite Frank Family wine, and what would you pair it with?*

Our 2010 Lady Edythe is my favorite, paired with caviar.

*4. What is your favorite part about your job?*

Fermentation—where it all begins. I love the smell and the evolution from juice to wine.

*5. What is your favorite wine to make? Why?*

Chardonnay. It is underestimated and misunderstood by many people. Chardonnay is so diverse in the ways that it can be made. It is a 'heart break' grape showing all faults and mistakes made. When a great Chardonnay is made it is breath taking. As Bernard Hermet put it, "Making Chardonnay is like playing Mozart. Too simple for children, too difficult for adults."



## MAGNUM The Official Greeter

Meet Magnum Frank, German Shepherd rescue. He was only a few months old when Rich and Leslie rescued him from the West Side German Shepherd Rescue in Los Angeles. He has adjusted to Napa Valley very well—he is energetic, independent and very smart. Magnum is always in the mood to play with guests of the winery and explore the vineyards around Rich and Leslie's Winston Hill home. Thanks to his inquisitive nature, he has made many new discoveries like how to open doors and his love of chewing corks. His curiosity matches his sweetness and he is one reason why all of our guests always feel at home at our winery.



## Through the GENERATIONS

Heidi Fickling and her family visited Frank Family Vineyards in 1996 when her son was a baby. After a couple of pours, they noticed an 18-liter bottle across the room and marveled at its impressive size. They weren't sure they would be able to buy one, but asked anyway if they could buy one just like it.

Sure enough, Heidi's mother eventually did buy her baby grandson an 18-liter bottle, to be picked up in 2017 to celebrate his 21st birthday! In mid-December, they made the trip to Napa Valley from Colorado and lo and behold—the bottle was found and given to the family as a very special 21st birthday gift for a very lucky son.

We're not sure when they'll open the bottle, but we are excited for when they do.



## CHARDONNAY AND LOBSTER DINNER

The end of summer is sad, but we savored one of the season's last evenings in the best way with plenty of Lewis Vineyard Reserve Chardonnay and tables filled with fresh Maine lobsters and seasonal accoutrements. Rich and Leslie had so much fun hosting this delicious event on our Member's Lawn, where guests danced to live music, posed in the photo booth, and sipped club-exclusive wines well into the evening.



## DAY ON THE BAY

On a beautiful September day, wine club members and the Frank Family team set sail aboard the beautiful Freda B Schooner in Sausalito. The evening was fantastic; guests enjoyed great company, sunset views, and of course, delicious appetizers paired with Frank Family wine! Sea lions took in the Golden Gate view with guests as we sailed into the crisp, beautiful evening.



## HOLIDAY PARTY

The halls were decked, the presents wrapped, and wine was poured! We celebrated the most wonderful time of the year with small bites, crepes, and a spread of rare wines including some very special bottles from the library. The Stone Building was as festive as ever, and had a holly jolly afternoon.



## TASTE OF LIFE CRUISE

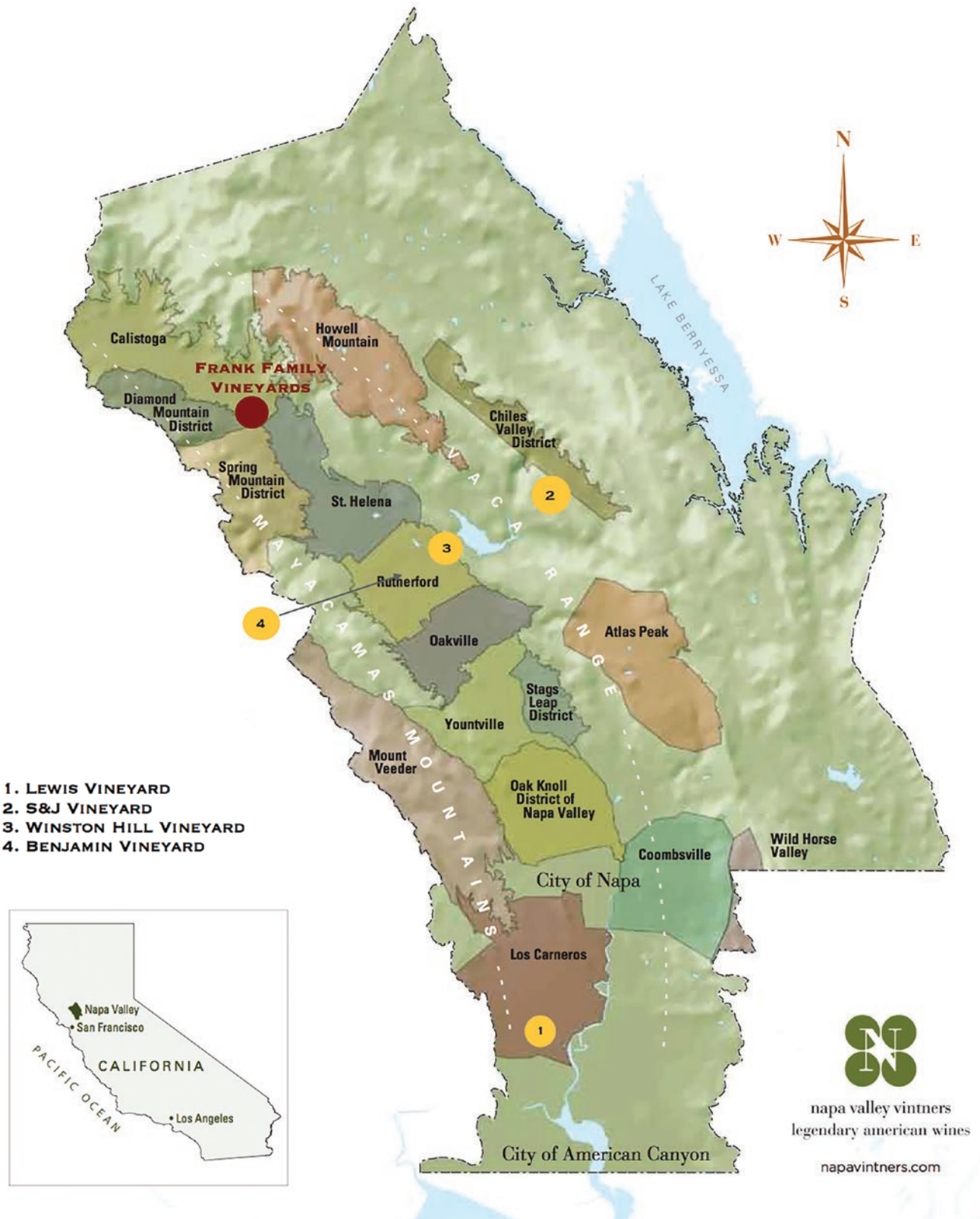
In October, Rich and Leslie embarked on a journey aboard Silversea's Seabourn Odyssey beginning in Barcelona, cruising on to Morocco, through the Canary Islands, the Madeira Islands, finally finishing off in Portugal. At port, Rich and Leslie savored exotic cuisines, explored beautiful natural surroundings, and the rich history each unique destination offered.

*"Our favorite part about wine club cruises are getting to see old friends and meeting new friends who all share our passion for great wine, good food, and exploring new places."*

*—Rich and Leslie Frank*



# THE NAPA VALLEY APPELLATION AND ITS SUB-APPELLATIONS



## FRANK FAMILY VINEYARDS

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www.FrankFamilyVineyards.com | Find us on Facebook