FRANK FAMILY

2017 BRUT ROSÉ

TASTING NOTES

A light coral pink in the glass, this elegant bottling shows rose petals, fresh raspberries, and a hint of lime zest on the soft and welcoming nose. The lush palate offers strawberries laced with citrus fruit and a touch of almonds that convenes in a refreshing minerality that lingers.

WINEMAKER NOTES

Producing a Rosé sparkling wine requires finesse and skill to achieve the perfect hue and balance between richness and acidity. In making the 2017 Brut Rosé, a still Pinot Noir was added to the base wine right before second fermentation, which lent to its full body and lush style.

SOURCING

Sourced from Frank Family's Lewis Vineyard in Carneros. Here, the predominant maritime influence of the Pacific Ocean and San Pablo Bay creates the cool temperature, fog, and wind that make our vineyard site ideally suited for growing cool climate varieties. Lewis Vineyard consists primarily of shallow and dense clay loam soils that result in extremely low yields, producing grapes with strong character and balanced acidity.

AGING

Rested on the spent yeast cells for nearly 4 years before disgorgement in December 2021.



VARIETAL COMPOSITION:

100% Pinot Noir

HARVEST DATES:

August 15, 18, & 24, 2017

BOTTLED:

April 16, 2018

DISGORGED:

December 2021

ACID:

0.78 g/100 ml

pH:

3.14

ALCOHOL:

12%