

FRANK FAMILY VINEYARDS

2015 LADY EDYTHER RESERVE BRUT

TASTING NOTES

Named in honor of Rich Frank's mother, Edythe, the Lady Edythe is a late disgorged sparkling wine with eight years on its lees. Its intensity and concentration derives from its predominately Chardonnay base that provides classic Champenoise minerality as well as elegant citrus fruit flavors. Its acidity has been softened and beautifully integrated by the wine's maturity, yet it still is remarkably full of life.

WINEMAKER NOTES

This 10-year old sparkling wine is Frank Family Vineyards' version of a tête de cuvée, essentially the best of our best. The 66% Chardonnay in this blend provides the wine's framework and structure, while the Pinot Noir added in gives the Lady Edythe muscle, body, and flesh. It's a delicate process to get right.

SOURCING

Lady Edythe is sourced exclusively from Frank Family's Lewis Vineyard in Napa's acclaimed Carneros region, located along the shores of the San Pablo Bay. The cooling influences of the bay as well as the nearby Pacific Ocean allow for delicate maturation of the grapes and retention of bright flavors.

AGING

Nine years on spent yeast cells before disgorgement in February 2025.



VARIETAL COMPOSITION:

66% Chardonnay, 34% Pinot Noir

HARVEST DATES:

August 6, 2015

BOTTLED:

April 18, 2016

DISGORGED:

February 2025

ACID:

1.025 g/100 ml

pH:

2.92

ALCOHOL:

12%