

FRANK FAMILY VINEYARDS

2024 CARNEROS CHARDONNAY

TASTING NOTES

This wine leads with zesty lemon and guava aromas that are tempered by notes of vanilla and caramel-covered apples. Delicious layers of nutmeg and crème brûlée seamlessly combine with hints of toasted oak and elegant waves of fresh acidity on the palate, leading to a bright finish.

WINEMAKER NOTES

As with all our white wines, our goal is texture and complexity. To achieve this, we practice a long, cold fermentation. We then put the wine through partial malolactic fermentation to soften the overall high acidity. While aging, we employ bâtonnage regularly to promote depth and longevity in the wine.

SOURCING

The foundation for the Carneros Chardonnay is Frank Family's Lewis Vineyard, touching the shores of the San Pablo Bay in Napa-Carneros. Lewis Vineyard consists of 78 acres planted on gently rolling hills, with 68 acres dedicated to Chardonnay. 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 restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity. Other fruit sources for this wine include Beckstoffer Vineyards located in Napa-Carneros and Sangiacomo Vineyards located in Sonoma-Carneros.

AGING

Fermented for 9 months in 34% new, 33% once-, and 33% twice-filled French oak barrels.



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATES:

September 3–26, 2024

BOTTLED:

June 2025

ACID:

0.58g/100ml

pH:

3.50

ALCOHOL:

14.4%