FRANK FAMILY
VINEYARDS

The ENTERTAINING *Issue*

FALL 2026



Welcome *to Our Table*

Hospitality has been at the heart of Frank Family Vineyards since the beginning, which is why we're excited to share our "Entertaining Issue" with you as we head into one of our favorite times of year. Inside these pages, you'll discover inspiration for gathering with confidence and creativity.

Explore *The Dinner Table as a Canvas*, where we look at how beautiful tablescapes can tell a story before the first course is ever served. Find fresh ideas in *The Entertainer's Cheese Board*, celebrating the art of effortless grazing with seasonal ingredients and thoughtful pairings. And in *The Perfect Pour*, we share simple tips for selecting and serving wines that elevate every occasion.

We also hope you'll take a moment to enjoy a wine cocktail recipe featuring the season's favorite Sparkling Rouge, as well as curated playlists, and entertaining ideas.

Thank you for being such an important part of our Frank Family extended family. Your continued support allows us to do what we love most: craft wines that become part of your celebrations, traditions, and milestones. As you gather around your own table this season, we hope you'll raise a glass with the people who matter most.

From our family to yours, cheers to a beautiful fall and a holiday season filled with good food, great wine, and unforgettable company.

Warmly,

Rich and Leslie Frank
Founders

Online Magazine

View or download current and past issues at frankfamilyvineyards.com/trade/online-magazine.

Comments & Questions

We would love to hear your thoughts.
Email us at info@frankfamilyvineyards.com,
text us at 707-719-9012, or call us at 707-942-0859.

ON THE COVER: THE FRANK FAMILY
STELLA, JEREMY, RICH, LESLIE, VANESSA, AND DARRYL

Contents

04 Current Releases
This fall's featured wines, including the first of our 2023 Reds.

14 New & Noteworthy
Explore what's new at Frank Family Vineyards, from exciting new partnerships and exclusive tastings to immersive estate experiences and the debut of the *Stem & Barrel* documentary.

16 The Perfect Pour
Master the perfect pour with expert tips on selecting wines for every occasion, serving them at the ideal temperature, choosing the right glassware, and pouring with confidence.

18 The Dinner Table as a Canvas
Explore the art of table setting, from modern, traditional, and rustic designs to layering textures and mixing heirloom pieces with contemporary style.

22 The Entertainer's Cheese Board
Explore the essentials of a beautifully curated cheese board, from wine pairings to unexpected additions and effortless arrangement techniques.

26 Sparkling Rouge Royale Cocktail Recipe
Toast the season with the return of our Sparkling Rouge and discover how to craft the festive Sparkling Rouge Royale at home.

28 The Soundtrack of a Great Gathering
Turn up the ambiance with playlist inspiration for beautifully set tables, flowing conversation, and unforgettable evenings.

30 Our Favorite Hosting Essentials
Consider this our hosting toolkit—a collection of favorite finds that make every table feel warm, welcoming, and beautifully considered.

Follow @frankfamilyvineyards



Estate Cabernets

2023 BENJAMIN RANCH CABERNET

Tasting Notes
This single-vineyard Cabernet Sauvignon is both complex and polished. Refined aromas of cassis and black plum lead to a luxurious palate layered with espresso, dark chocolate, and beautifully integrated tannins that linger through a long, elegant finish.

Blend Composition
98% Cabernet Sauvignon, 2% Petit Verdot

Winemaker Notes
Following a thoughtful, decade-long replanting program, Benjamin Vineyard has emerged as one of Frank Family's premier Cabernet Sauvignon sites. Spanning nearly 60 planted acres on the Rutherford Valley floor, its exceptional terroir consistently produces Cabernet Sauvignon with remarkable depth, structure, and the signature character that defines this celebrated appellation.

Vineyard Sourcing
Nestled on the Rutherford Bench, Benjamin Vineyard – named for Rich and Leslie Frank's youngest grandson – is rooted in gravelly, sandy loam soils rich in minerals. These exceptionally well-drained soils naturally reduce vine vigor, producing low yields of concentrated fruit with the depth, balance, and complexity that define Rutherford Cabernet Sauvignon.

Aging
20 months in 50% new and 50% once- and twice-filled French oak barrels.

2023 RHF CABERNET

Tasting Notes
Crafted in honor of Frank Family founder Richard Harvey Frank, this Cabernet Sauvignon is both powerful and refined. Aromas of black cherry and blackberry are layered with notes of dark chocolate, baking spice, and cedar, leading to a rich, velvety palate framed by polished tannins and a lingering finish.

Blend Composition
96% Cabernet Sauvignon, 4% Petit Verdot

Winemaker Notes
The RHF carries traditional characteristics of the prestigious Rutherford sub-appellation, specifically its Rutherford dust notes mid-palate, which lend to soft, earthy tones in the wine.

Vineyard Sourcing
RHF is grown on Frank Family's Benjamin Vineyard on the valley floor and our "crown jewel" Rutherford hillside vineyard, Winston Hill. Across the Silverado Trail from Winston Hill, Benjamin Vineyard spans 87 acres, 60 of which are planted to vines. Benjamin Vineyard's signature "Rutherford dust," complements the concentrated fruit and elegance of Winston Hill, resulting in a wine that reflects the very best of Rutherford.

Aging
20 months in 50% new French oak barrels and 50% once-filled French oak barrels.

2023 CALISTOGA CABERNET SAUVIGNON

Tasting Notes
A true expression of Calistoga, this wine opens with inviting aromas of blackberry, cassis, and cocoa. Layers of black cherry, dark plum, and baking spice unfold across the palate, supported by velvety tannins and balanced acidity.

Blend Composition
97% Cabernet Sauvignon, 3% Petit Verdot

Winemaker Notes
Crafted to express the bold character of Calistoga, this Cabernet Sauvignon is shaped through meticulous vineyard selection, thoughtful blending, and extended aging in French oak. These winemaking decisions preserve the vineyard's natural intensity while enhancing

Winemaker Notes (cont.)
structure, balance, and elegance, resulting in a wine that reflects both the vintage and its distinctive sense of place.

Vineyard Sourcing
Harvested from Tamagni Ranch, nestled among Calistoga's rugged volcanic landscape. With elevations ranging from 300 to over 1,200 feet, the vineyard enjoys warm, sun-drenched days and cool evenings that promote slow, even ripening while preserving freshness. Volcanic soils naturally limit vine vigor, producing intensely concentrated fruit with exceptional depth and complexity.

Aging
20 months in 50% new and 50% once- and twice-filled French oak barrels.

Estate **Reds**

2023 S&J PETITE SIRAH

Tasting Notes
Deep and richly colored, this wine opens with inviting aromas of blackberry, ripe plum, and dark chocolate, accented by a touch of black licorice. Concentrated flavors of black cherry, espresso, and baking spice unfold across the palate, supported by a silky texture and a long, polished finish.

Blend Composition
100% Petite Sirah

Winemaker Notes
This limited-production wine is crafted exclusively from Petite Sirah grown at our S&J Vineyard. The vineyard's high elevation and cool climate extend the growing season, allowing the fruit to ripen slowly and develop exceptional concentration, structure, and complexity.

Vineyard Sourcing
Named for Rich and Leslie Frank's grandchildren, Stella and Jeremy, S&J Vineyard is nestled in Napa Valley's Capell Valley, just east of the Vaca Mountain Range. Its fertile, well-drained, clay loam soils provide ideal growing conditions for producing wines with remarkable concentration, balance, and complexity.

Aging
20 months in 33% new and 67% once- and twice-filled French oak barrels.

2023 CHILES VALLEY ZINFANDEL

Tasting Notes
Vibrant and inviting, this wine opens with aromas of ripe blackberry, dark plum, and mission fig. Layers of black cherry, baking spice, cocoa, and cracked pepper unfold across a rich, velvety palate, while bright acidity brings freshness and balance to the finish.

Blend Composition
90% Zinfandel, 10% Petite Sirah

Winemaker Notes
Frank Family Vineyards remains committed to this iconic varietal, crafting a Zinfandel that showcases remarkable depth, elegance, and longevity. It is our tribute to one of California's original wine grapes and the enduring legacy it continues to shape.

Vineyard Sourcing
Nestled in the Vaca Mountains along Napa Valley's northeastern edge, Chiles Valley is perched nearly 1,000 feet above the valley floor. This secluded appellation benefits from a distinctive microclimate with warm days, cool nights, and refreshing afternoon breezes. The extended growing season delays both bud break and harvest, allowing the fruit to develop exceptional complexity, balance, and vibrant natural acidity.

Aging
14 months in 35% new French oak barrels and 65% neutral barrels.

2023 WINSTON HILL

Tasting Notes
Concentrated aromas of dark berry and cassis are layered with notes of cocoa, cedar, and graphite, leading to a richly textured palate with exceptional structure and finesse. Polished tannins and vibrant acidity carry through a long, graceful finish that reflects the unmistakable character of Rutherford.

Blend Composition
82% Cabernet Sauvignon, 6% Petit Verdot, 6% Cabernet Franc, 6% Merlot

Winemaker Notes
Crafted exclusively from the finest fruit grown on our 25-acre Winston Hill estate and hand-harvested at peak ripeness, this wine represents the pinnacle of

Winemaker Notes (cont.)
Frank Family Vineyards winemaking, which faithfully expresses the character of this extraordinary site and produces the finest possible wine each vintage.

Vineyard Sourcing
Frank Family's original estate vineyard is perched on the eastern side of Napa Valley's Rutherford AVA, along the Vaca Mountain range. Its hand-terraced vines bask in southwestern exposure, rooted in well-drained volcanic and sandstone soils that climb nearly 500 feet above the valley floor.

Aging
20 months in 75% new and 25% once-filled French oak barrels.



Single Vineyard Chardonnays

2024 LEWIS VINEYARD CHARDONNAY

Tasting Notes
Opens with vibrant aromas of white peach, ripe pineapple, and jasmine blossom. The palate reveals notes of vanilla bean, toasted brioche, and delicate nougat, balanced by bright Meyer lemon and crisp acidity that carry through a long, elegant finish.

Blend Composition
100% Chardonnay

Winemaker Notes
Grown exclusively at our Lewis Vineyard, this Chardonnay is harvested at peak ripeness, when sugar and acidity are in perfect harmony. Carneros' cool maritime climate and naturally low-yielding soils produce fruit with exceptional concentration, vibrant acidity, and remarkable balance.

Vineyard Sourcing
Named after Rich and Leslie Frank's eldest grandson, Lewis Vineyard is the source of many of our most celebrated wines. Situated near sea level and overlooking San Pablo Bay, the vineyard is cooled by daily marine fog and refreshing bay breezes that naturally moderate the growing season. This climate allows the fruit to ripen slowly and evenly, developing exceptional flavor concentration while preserving the bright acidity.

Aging
Barrel fermented in 100% new French oak barrels for 11 months.

2024 SANGIACOMO CHARDONNAY

Tasting Notes
Bright and beautifully layered, this wine opens with aromas of lemon zest, citrus blossom, and fresh tangerine. The palate unfolds with vibrant citrus, delicate notes of lemon cream, and a streak of minerality, all carried by lively acidity.

Blend Composition
100% Chardonnay

Winemaker Notes
Sourced from acclaimed vineyard sites shaped by the cooling influence of the Pacific Ocean, this wine reflects the balance of coastal fog, warm afternoons, and an extended growing season. The result is fruit with remarkable intensity, vibrant acidity, and a distinctive sense of place. To preserve its character, our winemaking team guides the wine from vine to bottle.

Vineyard Sourcing
This wine is sourced exclusively from the Sangiacomo family's acclaimed El Novillero Vineyard in the Sonoma-Carneros appellation. Planted on the gently rolling hills that define Carneros' southwestern edge, the vineyard's cool maritime climate and exceptional soils consistently produce fruit of remarkable intensity, balance, and elegance.

Aging
Barrel fermented in 23% new and 77% once- and twice-filled French oak barrels for 11 months.

2024 BECKSTOFFER CHARDONNAY

Tasting Notes
Elegant and beautifully balanced, this Chardonnay opens with fragrant aromas of honeysuckle, white peach, and citrus blossom. Layers of Honeycrisp apple, toasted macadamia, and ripe stone fruit unfold across a silky palate, while natural acidity carries the wine through the refined finish.

Blend Composition
100% Chardonnay

Winemaker Notes
For more than 50 years, the Beckstoffer family has cultivated some of California's most celebrated Chardonnay vineyards. Frank Family has been honored to partner with Andy Beckstoffer and his family for over a decade, sourcing exceptional fruit that consistently reflects pedigree, precision, and remarkable quality.

Winemaker Notes (cont.)

Vineyard Sourcing
Located just across the road from our family-owned Lewis Vineyard, Beckstoffer's Carneros Lake Vineyard shares the same cool maritime climate that defines this exceptional region. Morning fog and afternoon sunshine create ideal conditions for slow, even ripening, producing fruit with remarkable concentration and vibrant acidity.

Aging
Barrel fermented in 40% new and 60% once-filled French oak barrels for 11 months.

Sparkling **Wines**

2015 LADY EDYTHE RESERVE BRUT

Tasting Notes
Named in honor of Rich Frank's mother, the Lady Edythe is a late-disgorged sparkling wine with nine years on its lees. This wine expertly shows a stunning balance and poise between richness and its classic champenoise acidity. It has pure citrus and honeysuckle aromas followed by a wonderful toastiness and a finely structured, delicate mousse.

Blend Composition
66% Chardonnay, 34% Pinot Noir

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 predominant Chardonnay in this blend provides the wine's framework and structure, while the added Pinot Noir gives the Lady Edythe muscle, body, and flesh. It's a delicate process that requires precision.

Aging
Rested on spent yeast cells for nine years before disgorgement.

2020 BLANC DE BLANCS

Tasting Notes
Crisp and elegant, our signature sparkler reveals a lively lemony mousse and a bright, refreshing acidity. The 2020 Blanc de Blancs opens with inviting aromas of stone fruit, lime, and freshly baked bread, unfolding on the palate with layers of richness and depth. Fine, persistent bubbles carry notes of ground ginger and lemon rind through to a long, graceful finish.

Blend Composition
100% Chardonnay

Winemaker Notes
Frank Family Vineyards Blanc de Blancs is crafted in the traditional French method, with secondary fermentation occurring in the bottle.

Aging
Bottled in June 2021, this wine was aged on its lees for nearly four years before being disgorged.

2022 ROUGE

Tasting Notes
Deep crimson in the glass, the 2022 Rouge opens with vibrant aromas of raspberry, wild rose, and fresh herbs. Bright layers of red fruit unfold across the palate, balanced by lively acidity and a creamy, vanilla-tinged mousse. Notes of pomegranate and wild berries carry through to a crisp, refreshing finish.

Blend Composition
56% Pinot Noir, 44% Chardonnay

Winemaker Notes
Like all Frank Family Vineyards sparkling wines, our Rouge is created using the méthode champenoise, where secondary fermentation occurs in the bottle. The beautiful crimson hue is achieved by leaving the Pinot Noir juice in contact with the grape skins for a brief period. The yeast cells gradually break down, creating a beautifully layered and expressive wine in the glass.

Aging
Rested on spent yeast cells for three years before disgorgement.

2020 BRUT ROSÉ

Tasting Notes
Beautifully sunset-hued, this Pinot Noir-based sparkler exudes elegance as well as richness. Hints of framboise and rose petals are married with brioche on the nose, meeting a lovely depth of fruit on the lush palate, while fresh strawberries and cream laced with delicate pearl bubbles flow seamlessly through to the finish.

Blend Composition
90% Pinot Noir, 10% Chardonnay

Winemaker Notes
Frank Family Vineyards Brut Sparkling Rosé is lovingly crafted in the traditional French method, with its delicate bubbles born from a secondary fermentation in the bottle.

Aging
Bottled in June 2021, this wine was aged on its lees for nearly four years before being disgorged.



Napa Valley **Wines**



2023 CARNEROS PINOT NOIR

Tasting Notes
Lively and well-balanced, this wine showcases tangy raspberries and ripe black cherries, lifted by bright acidity and gentle tannins. Hints of cardamom, clove, and black pepper add depth and complexity, culminating in an elegant, lingering finish.

Blend Composition
100% Pinot Noir

Winemaker Notes
This is quintessential Carneros Pinot Noir. In California, we are blessed with abundant sunshine, and we farm with that in mind. Honoring the heritage and craft of Burgundian winemaking, our Pinot Noir is crafted to highlight the beauty of the fruit and the unique expression of the terroir at its very best.

Vineyard Sourcing
This wine is anchored by fruit from Frank Family's estate Lewis Vineyard, complemented by grapes from neighboring Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards in Sonoma-Carneros to complete the blend.

Aging
9 months in 33% new French oak barrels, 67% once- and twice-filled French oak barrels.

2024 CARNEROS CHARDONNAY

Tasting Notes
Zesty lemon and guava aromas, softened by hints of vanilla and caramel-covered apples. On the palate, layers of nutmeg and crème brûlée mingle with subtle toasted oak and bright, lively acidity, culminating in a crisp, luminous finish.

Blend Composition
100% Chardonnay

Winemaker Notes
As with all our white wines, our focus is on texture and complexity. To achieve this, the wine undergoes a long, cold fermentation, followed by partial malolactic fermentation to gently soften its bright acidity. During aging, regular bâtonnage helps enhance depth and build longevity, resulting in a wine with both structure and elegance.

Vineyard Sourcing
The foundation of this wine is Frank Family's Lewis Vineyard. The maritime influence of the Pacific brings cool temperatures, fog, and wind, creating ideal conditions for this cool-climate variety. Well-drained soils naturally limit yields, producing grapes with vibrant character and balanced acidity. Additional fruit for this wine comes from Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards in Sonoma-Carneros.

Aging
Barrel fermented in 34% new and 33% once- and twice-filled French oak barrels for 9 months.

2023 NAPA VALLEY CABERNET SAUVIGNON

Tasting Notes
This is a powerful, classically structured wine made in a full-bodied style that possesses underlying grace. Aromas of cassis, tobacco, and cocoa lead to a palate brimming with depth and complexity, accented by notes of coffee bean, nutmeg, and toasted oak. Finely grained, supple tannins carry the wine to an elegant, expressive finish.

Blend Composition
86% Cabernet Sauvignon, 8% Merlot, 6% Petit Verdot

Winemaker Notes
We highlight the beauty and complexity of our valley in this appellation-designated wine. A seamless blend of Cabernet Sauvignon with a splash of Merlot adds a touch of softness and suppleness, and Petit Verdot provides

Winemaker Notes (cont.)
color and structure.

Vineyard Sourcing
This wine is crafted from two of our Napa Valley estate vineyards, Benjamin Vineyard and S&J Vineyard. Benjamin Vineyard has gravelly loam soils formed from ancient sediments deposited by the Conn Creek and Napa River. S&J Vineyard's fertile, well-drained clay loam soils are reminiscent of the Rutherford Bench, providing ideal conditions for concentrated fruit.

Aging
20 months in 33% new and 67% once- and twice-filled French oak barrels.

2023 NAPA VALLEY ZINFANDEL

Tasting Notes
This vibrant expression of Zinfandel opens with aromas of dark plum, raspberry coulis, and sandalwood. The palate unfolds with baked strawberry, dried herbs, and ground pepper, supported by ripe, firm tannins and bright acidity that carry the wine through a long, lingering finish.

Blend Composition
90% Zinfandel, 10% Petite Sirah

Winemaker Notes
Zinfandel is foundational to California's viticultural heritage. This bright and bountiful grape has thrived in the Golden State since the 1880s. While it has become more scarce as Napa Valley continues to evolve

Winemaker Notes (cont.)
and become more Cabernet-centric, Frank Family Vineyards is honored to champion this beautiful grape and its iconic legacy.

Vineyard Sourcing
This Napa Valley-designate is cultivated from Frank Family's S&J Vineyard in Napa's Capell Valley, along with grapes from neighboring vineyards in Chiles Valley (Sunseri Vineyard), Calistoga, and St. Helena.

Aging
16 months in 35% new French oak barrels, and 65% once and twice-filled French oak barrels.

NEW & *Noteworthy*

CELEBRATING A LASTING IMPACT WITH 4OCEAN

Since its launch in July 2024 through our *Frank for a Cause* initiative, our partnership with 4ocean transformed every bottle purchased into an opportunity to protect the waterways that connect us all. This collaboration helped **remove more than 70,000 pounds of trash** and plastic from oceans, rivers, and coastlines around the world. We also cleaned 114 beaches, rivers, and coastlines through community events that drew nearly 1,000 volunteers.



While our impact was global, the heart of the partnership were the local people who made it possible. From Napa Valley to Maui, Cape Cod to Seattle, wine club members, local communities, retail partners, and the 4ocean crew came together to demonstrate that even small acts, when shared by many, can create a lasting difference.

As this chapter of Frank for a Cause comes to a close, we'd like to thank every member of the Frank Family Vineyards community. Your support helped create meaningful impact in the environments we all call home.



"What began as a shared commitment to protecting our oceans became something much greater—a community united by purpose. Leslie and I have always believed that wine has the power to bring people together, and this partnership proved that when people gather around a meaningful cause, the impact can extend far beyond the vineyard. We are incredibly grateful to everyone who joined us on this journey."

–Rich Frank

SIP WITH STYLE, SUPPORT WITH PURPOSE: ANNOUNCING A NEW PARTNERSHIP WITH DRESS FOR SUCCESS

We're honored to welcome Dress for Success Worldwide as our newest *Frank for a Cause* charitable partner. From July 2026 through June 2027, every Frank Family Vineyards wine purchase will help support Dress for Success and its mission to empower women to achieve economic mobility through career development resources, professional attire, coaching, and a global network of support. For nearly three decades, the organization has helped more than 1.3 million women build confidence, pursue meaningful careers, and achieve long-term financial stability through nearly 145 affiliates across 20 countries.

This partnership is especially meaningful to our founders, Rich and Leslie Frank. In the early 2000s, Leslie served on the Board of Directors for the Seattle chapter of Dress for Success, where she witnessed firsthand the organization's life-changing impact.

Throughout the year, we'll bring this partnership to life through fundraising events, volunteer opportunities, exclusive experiences, specialty wines, and community activations. Learn more and find upcoming events at **frankfamilyvineyards.com/philanthropy/dress-for-success**.



"Family has always been at the heart of Frank Family Vineyards, and I've always believed that when you invest in women, you invest in families and communities. My time serving on the board of Dress for Success Seattle reinforced that belief, and I'm proud that together we're helping create more opportunities for women to thrive."

–Leslie Frank

FROM SCREEN TO CELLAR, EXPERIENCE *STEM & BARREL: NAPA VALLEY*

Stem & Barrel: Napa Valley, a feature-length documentary, celebrates the rich heritage, craftsmanship, and enduring legacy of Napa Valley winemaking. Featuring Frank Family Vineyards alongside Beaulieu Vineyard and Etude Winery, the documentary invites viewers behind the cellar doors to discover the stories, people, and traditions that shaped one of the world's most celebrated wine regions.

Now, guests can step beyond the screen with the new *Stem & Barrel Experience*. This immersive tasting journey includes visits to all three featured wineries, offering a deeper appreciation for Napa Valley's distinctive vineyards, wines, and hospitality. It's an unforgettable way to explore the people, places, and craftsmanship that define Napa Valley wine country. To learn more or reserve your experience, visit **frankfamilyvineyards.com/visit/stem-barrel-experience**.



INTRODUCING THE WINSTON HILL LIBRARY TASTING EXPERIENCE

This elevated tasting celebrates the vineyard at the heart of our Cabernet Sauvignon program, our iconic Winston Hill estate. Located in Rutherford, it has become the foundation of some of Frank Family Vineyards' most celebrated wines, renowned for their depth, structure, and age-worthiness.

This experience invites guests to explore the evolution of this extraordinary vineyard through a curated selection of current releases and library wines, thoughtfully paired with locally sourced meats and cheeses. Culminating in an exclusive tasting of rare older vintages, it offers a unique perspective on how Winston Hill's distinctive terroir continues to shine across the years, while reflecting our enduring commitment to exceptional hospitality and world-class Cabernet Sauvignon.

To learn more or reserve the Winston Hill Library Experience, visit **frankfamilyvineyards.com/visit/winston-hill-library-tasting**.



the Perfect Pour

Great entertaining is about creating a warm, welcoming, and memorable atmosphere. Whether it's a holiday gathering or dinner with friends, wine brings people together, sparks conversation, and elevates the occasion. With a few simple tips, every host can pour with confidence and make every toast one to remember.

CHOOSING WINES FOR DIFFERENT OCCASIONS

Every gathering has its own character and the wines you pour should match the occasion.

Start with Sparkling.
Blanc de Blancs or Brut Rosé instantly sets a celebratory tone, with bright acidity and lively bubbles that pair effortlessly with cheeses and hors d'oeuvres.

Choose Versatile Wines.
Chardonnay, such as our Lewis Vineyard Chardonnay, shines with seafood and lighter fare, while Pinot Noir complements chicken and salmon. For richer entrées, RHF Cabernet brings the perfect depth and structure.

Pour What You Love.
The best pairing is one you're excited to share. Your enthusiasm is often just as memorable as the wine itself.

HOW MUCH WINE TO SERVE

A little planning goes a long way when it comes to stocking wine for your gathering.

Plan for Five Glasses Per Bottle.
A standard 750 ml bottle pours about five glasses of wine.

Estimate One Glass Per Guest, Per Course.
For a seated dinner, this is an easy rule of thumb to ensure everyone has enough to enjoy.

Always Have a Few Extras.
It's better to have a couple of unopened bottles left than to run out before the evening is over.

GLASSWARE RECOMMENDATIONS

The right glassware can elevate every pour without overcomplicating your table.

Start with a Universal Glass.
A quality universal wine glass is a versatile choice for serving both reds and whites.

Know Your Shapes.
Bordeaux glasses are ideal for full-bodied reds, like Cabernet Sauvignon, while wider Burgundy glasses enhance the delicate aromas of Pinot Noir and Chardonnay.

Choose the Right Glass for Sparkling.
A traditional flute keeps bubbles lively and adds a celebratory touch, while a tulip glass lets delicate aromas unfold without losing that signature sparkle.

Balance Beauty & Practicality.
Select stemware that feels elegant in hand, complements your table, and is durable enough for every celebratory toast.

SERVING TEMPERATURES

Serving wine at the proper temperature is one of the easiest ways to elevate every pour.

Keep Sparkling & Rosé Chilled.
Serve wines like Blanc de Blancs, Brut Rosé, and Leslie Rosé between 40–45°F for maximum freshness and vibrant flavor.

Serve Reds Slightly Cool.
Aim for 55°F to let the wine naturally warm in the glass and reveal its full character.

Quick Tip:
If your reds are stored at room temperature, chill them in the refrigerator for 15–20 minutes before serving.

A TOAST TO EVERY OCCASION

The perfect pour isn't about price or prestige – it's about sharing great wine with great company.

At Frank Family Vineyards, we believe the most memorable bottles are the ones enjoyed around a table filled with family, friends, and conversation. So, as you plan your next gathering, choose wines you love, serve them with confidence, and focus on what matters most: bringing people together.









THE DINNER TABLE *as a Canvas*

Some of life's most memorable moments begin long before the first course is served. They start with a table thoughtfully set, candles lit, glasses waiting to be filled, and an invitation to gather.

A beautifully designed tablescape does more than complement a meal. It tells a story. It sets the mood, reflects the season, and offers guests a glimpse into the experience that awaits. Whether your style is sleek and contemporary, timeless and refined, or warm and rustic, your table becomes the canvas on which every celebration unfolds.

Like a favorite bottle of wine, no two gatherings are exactly alike. The beauty lies in creating a setting that feels authentic to the occasion and to the people seated around it.

No matter which aesthetic speaks to you, the most memorable tables are the ones that reflect your own story. Mix heirloom pieces with modern finds, incorporate seasonal blooms, or let a favorite bottle of wine inspire your color palette. The goal isn't perfection; it's creating an environment where guests feel welcomed, conversation flows naturally, and every shared meal becomes a lasting memory.

Because, in the end, the table is more than a place to dine. It's where stories are shared, traditions are created, and every gathering becomes something worth raising a glass to.

MODERN

Effortless Sophistication



MODERN tablescapes embrace the idea that less can truly be more. Clean lines, sculptural forms, and a restrained color palette create an atmosphere that feels fresh, elevated, and intentional.

Rather than relying on elaborate décor, every element is chosen with purpose, from handcrafted ceramics and contemporary glassware to architectural floral arrangements that make a statement without overwhelming the table.

This style allows the food, the wine, and the conversation to take center stage. The result is understated luxury: polished, inviting, and effortlessly elegant.



TIPS:

Keep It Curated
Choose a few statement pieces rather than filling every inch of the table. Thoughtful restraint creates a more elevated look.

Play with Height
Mix low vessels, tall table lamps, and sculptural florals to add dimension while keeping sightlines open for conversation.

Stick to a Cohesive Palette
Limit your color scheme to two or three complementary tones for a clean, sophisticated finish.

Let the Wine Shine
Incorporate a beautifully displayed bottle or elegant stemware into the design. The best centerpieces are both functional and beautiful.

TRADITIONAL

Timeless Elegance





A **TRADITIONAL** tablescape celebrates the enduring rituals of hospitality. Crisp linens, fine china, polished silver, layered stemware, and abundant florals evoke a sense of occasion that never goes out of style. Every place setting feels carefully considered, encouraging guests to slow down and savor each course.

This classic approach honors the traditions that bring generations together while creating an atmosphere that feels both gracious and welcoming. It's the perfect backdrop for holiday gatherings, milestone celebrations, or any evening when you want every detail to feel unforgettable.

TIPS:

Layer with Intention
Stack chargers, dinner plates, salad plates, and folded linen napkins to create depth and a sense of occasion.

Set the Table Properly
Multiple wine glasses, polished flatware, and classic place settings instantly elevate the dining experience, making guests feel celebrated.

Go Lush with Florals
Arrange full bouquets of roses, hydrangeas, or peonies in classic vessels for a centerpiece that feels abundant yet elegant.

Add Personal Touches
Place cards, handwritten menus, or heirloom serving pieces add warmth and make every guest feel thoughtfully welcomed.





RUSTIC

Gather with Heart

RUSTIC entertaining is rooted in comfort, warmth, and a deep appreciation for natural beauty. Weathered wood, linen textiles, wildflowers, woven textures, candlelight, and thoughtfully arranged seasonal fruit create a centerpiece that feels abundant yet effortlessly elegant. Rather than relying on elaborate décor, this style celebrates nature's own beauty.

Inspired by vineyard dinners and outdoor harvest celebrations, rustic tablescapes embrace organic imperfections and the bounty of the season. Clusters of grapes, heirloom pears, figs, persimmons, or citrus tucked among candles and greenery bring texture, color, and a sense of place to the table. The result is a setting that invites guests to linger over shared platters, refill their glasses, and savor the simple pleasure of gathering together. Warm, welcoming, and rich with character, it's entertaining at its most authentic.

TIPS:

Decorate with the Season
Incorporate fresh fruit, vegetables, herbs, or foraged greenery into your centerpiece for an organic display that's both beautiful and effortless.

Mix Natural Textures
Layer linen napkins, woven chargers, wooden serving boards, and stoneware to create warmth and depth without feeling overly styled.

Keep It Family Style
Serve meals on large platters and wooden boards placed down the center of the table to encourage sharing and create a relaxed, inviting atmosphere.

Let Candlelight Set the Mood
Cluster pillar candles or taper candles in varying heights to create a cozy glow that feels intimate and welcoming.



The Entertainer's CHEESE BOARD

Few things bring people together quite like a thoughtfully crafted cheese board. Equal parts centerpiece and conversation starter, it invites guests to gather, graze, and discover new pairings at their own pace. The beauty of a well-composed board lies in its balance—contrasting flavors, varied textures, vibrant colors, and, of course, wines that elevate every bite.

When building your board, think beyond simply selecting cheeses. A memorable spread offers a journey from creamy to crumbly, mild to bold, and familiar to unexpected. Layer in seasonal fruit, crunchy accompaniments, and savory surprises to create an experience that's as visually stunning as it is satisfying.

Whether you're hosting an intimate wine night or a lively holiday gathering, these pairings are designed to inspire your next masterpiece.

Build a Board THEY'LL REMEMBER

Create contrast
Pair soft cheeses with firm varieties, mild flavors with bold ones, and creamy textures with crunchy accompaniments to keep every bite interesting.

Follow the seasons
Fresh figs, grapes, pears, persimmons, citrus, pomegranates, or stone fruit instantly bring freshness and color while naturally complementing both cheese and wine.

Add the unexpected
Marcona almonds, honeycomb, candied pecans, pickled vegetables, olive tapenade, dark chocolate, or even a small dish of truffle honey can transform a traditional board into something unforgettable.

Play with height
Stack crackers, fan sliced fruit, leave wedges whole, and use small bowls for jams and olives to create visual dimension rather than laying everything flat.

Let the cheeses breathe
Remove cheeses from the refrigerator 30 to 60 minutes before serving so their aromas, textures, and flavors can fully develop.

Finish with fresh herbs
Sprigs of rosemary, thyme, or sage aren't just decorative, they add fragrance and create the feeling of an abundant, vineyard-inspired spread.

Pair wine by intensity
As a general rule, match lighter cheeses with sparkling wines or Chardonnay, medium-aged cheeses with Pinot Noir, and rich, aged cheeses with Cabernet Sauvignon or Zinfandel for the most harmonious pairings.

Cheese Pairing INSPIRATION

1 ERMITAGE LE PETIT BRIE
Rich, buttery, and delicately earthy with a silky interior.

BLANC DE BLANCS
Bright acidity and lively bubbles cut through the creamy texture while highlighting the Brie's subtle mushroom notes.

2 MITICA MANCHEGO (aged 18 months)
Aged sheep's milk cheese with toasted nuts, caramel, and savory depth.

LEWIS VINEYARD PINOT NOIR
Bright cherry fruit and earthy undertones echo the Manchego's richness without overpowering it.

3 KAASAGGIO ROBUSTO GOUDA
Sweet, buttery, and caramel-like with crunchy protein crystals.

SPARKLING ROUGE
Bright bubbles and vibrant red fruit provide a lively contrast to the cheese's rich, buttery texture, making for an unexpectedly delightful pairing.

4 ROTH BUTTERMILK BLUE
Creamy with tangy, peppery blue notes balanced by cultured buttermilk.

CHILES VALLEY ZINFANDEL
Juicy dark fruit and warm spice tame the buttermilk blue's intensity while creating a bold, balanced pairing.

5 PARMIGIANO REGGIANO (aged 24 months)
Crystalline texture with concentrated savory, nutty, and umami flavors.

RHF CABERNET SAUVIGNON
The wine's refined tannins and layered notes of black fruit, espresso, and graphite beautifully complement the salty, crystalline texture and rich umami character of 24-month Parmigiano Reggiano.

6 MIMOLETTE (aged 18 months)
Firm with nutty, caramelized flavors and hints of butterscotch.

LEWIS VINEYARD CHARDONNAY
The wine's richness and elegant oak beautifully complement the cheese's sweet, nutty complexity.



1
ERMITAGE LE PETIT BRIE
Warm Brie in a 350°F oven for 8–10 minutes before serving for a perfectly soft, luscious center.

2
MITICA MANCHEGO
Crisp pears or Honeycrisp apples provide a bright contrast to Manchego's rich, caramelized notes.

3
KAASAGGIO ROBUSTO GOUDA
Those tiny crunchy crystals are a hallmark of well-aged Gouda—don't trim them away! They're naturally occurring and add a delightful burst of flavor and texture.

4
ROTH BUTTERMILK BLUE
Fresh figs, dried fruits and sweet fruit spreads complement the cheese's bold flavor while adding a refreshing contrast.

5
PARMIGIANO REGGIANO
Use a Parmesan knife to break Parmigiano into rustic chunks rather than cutting uniform pieces. Its naturally jagged edges showcase the cheese's crystalline texture and make it perfect for snacking alongside a glass of Cabernet.

6
MIMOLETTE
Instead of thin slices, break Mimolette into rustic chunks. The naturally crumbly texture creates a more inviting presentation and showcases its crystalline bite.

SEASONAL COCKTAIL RECIPE

Sparkling Rouge Royale

1 SERVING

INGREDIENTS

1 oz gin
2 oz Frank Family Vineyards Sparkling Rouge
1 oz lemon juice
½ oz cinnamon syrup

INSTRUCTIONS

1. Combine gin, lemon juice, and cinnamon syrup in a cocktail shaker with ice.
2. Shake to chill.
3. Fine strain into a cocktail glass.
4. Top with Sparkling Rouge.
5. Garnish with lemon peel or a cinnamon stick.

CINNAMON SYRUP

INGREDIENTS

1 cup water
1 cup sugar
2 cinnamon sticks

INSTRUCTIONS

1. In a small saucepan, combine all ingredients.
2. Heat, stirring over medium, until the sugar has dissolved.
3. Cool 15–20 minutes.
4. For a stronger cinnamon flavor, continue to steep to your liking.
5. Remove cinnamon sticks. Refrigerate remaining syrup in a sealed container for more cocktails later.

Soundtrack to a *Great Gathering*

Before the first glass is poured, the music has already set the tone. It's the subtle detail that welcomes guests in, shapes the atmosphere, and turns a simple meal into something memorable. Like a thoughtfully chosen bottle of wine, the right playlist brings people together and becomes part of the evening.

Every gathering has its own rhythm. A laid-back brunch calls for feel-good favorites, while a golden-hour dinner pairs perfectly with soulful classics, indie gems, or mellow jazz. As the evening unfolds, let the music evolve with it—from the first pour to the final toast.

CURATED SOUNDTRACKS FOR EVERY OCCASION

Scan QR code to start listening on Spotify and bring the Frank Family Vineyards experience home.



GOLDEN-HOUR GATHERING

Warm acoustic favorites, folk-inspired melodies, and easy-going indie tracks that pair beautifully with al fresco dinners and a chilled glass of Chardonnay.

Title	Artist
Rein Me In	Olivia Dean + Sam Fender
You Are The Best Thing	Ray LaMontagne
Coming Up Roses	Harry Styles



WEEKEND BRUNCH

Bright, upbeat playlists filled with feel-good pop, classic singer-songwriters, and mellow café favorites to start the day on a cheerful note.

Title	Artist
Put Your Records On	Corinne Bailey Rae
Man I Need	Olivia Dean
Dreams	The Cranberries



NOTES OF AUTUMN

Americana, classic rock, and modern country create a nostalgic soundtrack for family-style meals and gatherings inspired by the bounty of the season.

Title	Artist
Northern Attitude	Noah Kahan
Harvest Moon	Neil Young
I'm on Fire	Bruce Springsteen

Our Favorite



ICE BUCKET

An ice bucket isn't just for display. A mix of ice and water keeps White, Rosé, and Sparkling wines perfectly chilled throughout your gathering.

PLACE CARDS

Personalized place cards create a warm welcome and an elegant dining experience.





CUSTOM MENUS

Set the tone before the first course with a custom menu that reflects your gathering's style. Scan below to download Frank Family Vineyards' customizable menu templates.



CANDLES/LIGHTING

Explore a variety of lighting options. From flickering votives to elegant tapers and modern rechargeable lamps, the right light brings every table to life.



WINE CHARMS

A simple set of wine charms makes it easy for guests to identify their glass while adding a bit of personality to the table.



SERVEWARE

Build an elevated tablescape by thoughtfully layering serveware to bring dimension, color, and a polished finishing touch to the table.

Hosting Essentials



NAPKINS

Whether classic linen or a bold pattern, napkins are an easy way to personalize your table.



NAPKIN RINGS

Instantly elevate your table with style and sophistication.



BUD VASES

Mixing different shapes and heights with seasonal blooms can bring texture, color, and visual interest to your centerpiece.



CHEESE KNIVES + BAR TOOLS

A collection of serving pieces, cheese knives, and bar tools makes hosting feel effortless from the first bite to the final pour.



SERVING TRAYS

Versatile trays are perfect for everything from charcuterie boards to cocktails to wine glasses, making entertaining feel seamless.



PLACEMATS

Add texture, shape, and character to the table while creating a polished look for every gathering.



1091 Larkmead Lane - Calistoga, CA 94515
707-942-0859
www.frankfamilyvineyards.com

Enjoy Responsibly. ©2026 Frank Family Vineyards, Calistoga, CA