

# FRANK FAMILY VINEYARDS

FALL | WINTER 2017



BACK TO OUR ROOTS

# EMPLOYEE SPOTLIGHT

## LIAM GEARITY, DIRECTOR OF DTC SALES AND HOSPITALITY



As Director of DTC Sales and Hospitality, Liam oversees all divisions of our tasting room, events, and wine club departments. But moreover, his charisma and knowledge helps each guest feel at home while learning more about the wine they love. You can find Liam sharing our wines with journalists, guests, club members, or important figures in the wine world, to name a few. Liam's underlying passion for wine combined with his dedication to hospitality not only makes him an incredible representative for our family business, but ensures every guest leaves with happy memories and an appreciation for our wine. We caught up with Liam to bring you this employee spotlight.

### Which is your favorite Frank Family wine?

*There are so many great wines to choose from at Frank Family, which makes this a really hard choice. But if I had to choose just one favorite, it would be Reserve Chardonnay, because of its richness and balance of bright acidity.*

### We make a lot of memories here at Frank Family. Do you have a favorite FFV memory?

*Spending time sitting in Dennis' office with him, listening to his stories and watching him share our wines with his many old friends that came to see him. Although Dennis is no longer with us, his stories and the legacy he left behind will live on here at Frank Family.*

### If you were a wine, which do you think you'd be?

*If I were a wine I would be Zinfandel, because I'm a bit loud, a bit brash, a little over the top, full of flavor and character, and not too pretentious.*

### Your passion for wine goes way back. What sparked your interest in wine?

*I came to wine from a bartender's point of view, and I loved the way so many flavors live in one place. A bartender makes cocktails and thinks about balance, acidity, sweetness, complexity of flavor and aroma when he's mixing different spirits in a drink. All those elements naturally exist together in a great glass of wine.*

### What is your favorite thing to do when you aren't at work?

*When not at work I love to spend time with my wife Christina and my two kids, Stetson who's almost 3, and Harlow, who is 1.*



## ZAHAVA KRAICER, TASTING ROOM MANAGER

If you've visited our tasting room, chances are you know Zahava Kraicer. Zahava's story with us is unique: in 2010, after moving from Boston to Napa, she came for a tasting with our legendary late tasting room manager, Dennis Zablosky. She loved it so much that she never left—shortly after her first visit, Zahava began working in the tasting room. Now, as tasting room manager, she oversees everything from employee scheduling to inventory while making sure the tasting room runs smoothly each day. We asked her a few questions in between tastings.

### What is your favorite part of your job?

*Sharing our wines, and meeting all the great people that come visit us every day. Guests come from all over the world to taste with us, and I love hearing why they are passionate about wine. It's also fun to introduce people to wines they may have never heard of, or thought they didn't like.*

### What is your dream vacation?

*I would love to island hop in the Caribbean in a private yacht. Add Frank Family Chardonnay and then you'd have perfection.*

### What genre of music is your favorite?

*Motown is definitely my favorite. I also love Journey, Bruce Springsteen, the Eagles, and Moody Blues.*

### What are some of your hobbies when you're not at work?

*Gardening, golf, and reading...and of course, drinking wine!*

### What is your ideal wine and food pairing?

*Frank Family Vineyards Reserve Pinot Noir and a filet of grilled salmon—the best.*

# TASTING ROOM REMODEL

## NEW WAYS TO SAVOR



If you have visited Frank Family Vineyards within the last few months, you have no doubt seen the transformation of our tasting room. We revamped the inside and outside of our property completely, while maintaining the down-to-earth, positive energy that our wine club members and guests love.

A trip to our property is so much more than a wine tasting—it is a journey

back in time. We take pride in the history our property holds; from our late 19th-century Stone Building at the front of our winery to the 1930's Craftsman home that houses our tasting experiences, we bring a unique perspective to wine country that we underlined through the fabulous new paintings on our red barn and classic yellow Craftsman. These paintings echo the art of the era and add a little flair to our exterior that we are excited to share with you.

Our brand-new deck is by far the biggest outdoor addition to our tasting room. Decorated to perfection, with inviting hanging chairs, this relaxing space takes tasting to a new level.



Inside, we've modernized each room while maintaining the themes we originally bestowed upon them. Our Hollywood room literally brings you there (complete with Rich and Leslie's Emmys!); our Patriarch room, dedicated to Rich Frank's late father, displays relics from Rich's childhood as well as treasured artifacts from his father Hy Frank—a World War II veteran; and we've updated Dennis' Office, although it still shimmers with his spirit and commitment to hospitality.

"This remodel speaks to who we are as not only a winery, but as a family. We have maintained the spark and passion that have stayed with us for the last 25 years, while moving forward. Now we have a classy, updated new style to match."

*—Rich & Leslie Frank*

# WINE & FOOD TASTING

## THE ELEVATED EXPERIENCE

Wine and food are soulmates—this isn't news. But many wonder why certain wines seem to make their favorite dishes shine, or vice versa. We are excited to unveil a new tasting option: The Elevated Experience. This experience, tailored to advance your knowledge of wine and food pairing, combines a flight of Frank Family Vineyards Reserve wines, with hand-selected, freshly made cheese and charcuterie from Chef Michael Chiarello's newest Yountville restaurant, Ottimo. Chef Chiarello has paired each bite to perfectly complement and enhance the individual wines with every sip. Your host will guide you through every delicious duo—explaining why culinary harmony exists in each combination, and how to replicate it at home or the next time you dine out. Members will receive exclusive pricing for this experience at \$60 per guest. Reserve by calling 707-942-0859 and elevate your next trip to Frank Family Vineyards.

"This experience not only broadens each guest's knowledge of wine and food, it utilizes each of the five senses to drive the lessons home. We've crafted a multi-dimensional, guided experience that you'll never forget. Plus, it's learning with wine and food. What could be better?"

*—Director of DTC Sales and Hospitality, Liam Gearity*



# The

## CURRENT RELEASES

WINEMAKER: TODD GRAFF



### WINSTON HILL | RED WINE

#### Blend Composition

85% Cabernet Sauvignon, 5% Cabernet Franc, 5% Merlot, 5% Petit Verdot

#### Appellation

Winston Hill Vineyard, Rutherford, Napa Valley

#### Vineyard

Rich Frank's original estate vineyard Winston Hill is 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.

#### Cooperage

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

#### Tasting Notes

Winston Hill exudes aromas and flavors of blackberry, black cherry, cinnamon, clove, chocolate, vanilla bean, bacon fat and graphite. The wine vibrates with life with an energy that builds throughout the palate, refusing to die on the finish. It is impeccably structured and balanced.



2014

<b>HARVEST</b> September 16th to 24th, 2014	<b>ALCOHOL</b> 14.5%
<b>BOTTLED</b> August 16th, 2016	<b>CASES</b> 500

### Reserve

### RUTHERFORD | RESERVE CABERNET SAUVIGNON

#### Blend Composition

91% Cabernet Sauvignon, 4% Petit Verdot, 3% Cabernet Franc, 2% Merlot

#### Appellation

Rutherford, Napa Valley

#### Cooperage

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

#### Vineyards

The Frank Family Rutherford Reserve Cabernet Sauvignon is sourced from a few prime vineyards in the Rutherford AVA. Rich Frank's Winston Hill rises 500 feet in elevation, perched on the eastern side of the Napa Valley's Rutherford AVA along the Vaca Mountain range. Hand-terraced vine rows boast a southwestern exposure and consist of well-draining volcanic and sandstone soils. Rich Frank's Benjamin Ranch is right across the Silverado Trail from Winston Hill. The ranch spans 87 acres with 70 acres planted with vines. The Benjamin Ranch Cabernet Sauvignon adds depth and the classic "Rutherford dust" character to the Rutherford Reserve.

#### Tasting Notes

Deep opaque purple in color, the Rutherford Reserve Cabernet Sauvignon is an alluring wine, with scents of coffee, cocoa, blackberries and cedar. The wine has a wonderfully velvety texture and length, with added flavors of black licorice, red currants and a hint of cinnamon.



2014

<b>HARVEST</b> September 20th to October 16th, 2014	<b>ALCOHOL</b> 14.5%
<b>BOTTLED</b> August 17th, 2016	<b>CASES</b> 1,000



**2014**

<b>HARVEST</b> September 18th and October 9th, 2014	<b>ALCOHOL</b> 14.5%
<b>BOTTLED</b> August 24th, 2016	<b>CASES</b> 500

*Reserve*  
**MT. VEEDER | RESERVE  
 CABERNET SAUVIGNON**

**Blend Composition**

100% Cabernet Sauvignon

**Appellation**

100% Mt. Veeder

**Cooperage**

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

**Tasting Notes**

The Mt. Veeder Cabernet Sauvignon is a stand-out of the vintage for its combination of great structure and femininity. It is bright and floral on the nose, with aromas of blackberry, vanilla and clove. It boasts a broad mid-palate and a high mineral impression with notes of bramble, dark cherry, forest floor, and sweet cedar.



**2014**

<b>HARVEST</b> September 19th to October 3rd, 2014	<b>ALCOHOL</b> 14.5%
<b>BOTTLED</b> August 23rd, 2016	<b>CASES</b> 500

*Reserve*  
**CALISTOGA | RESERVE  
 CABERNET SAUVIGNON**

**Blend Composition**

100% Cabernet Sauvignon

**Appellation**

100% Calistoga

**Cooperage**

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

**Tasting Notes**

The Calistoga Cabernet Sauvignon is deep purple in color. It is dense and powerful with aromas of ripe cherries and cola, along with savory and earthy tones. There is generous black fruit on the palate, with tightly wound tannins and a long finish.

*Reserve*  
**RESERVE | ZINFANDEL**

**Blend Composition**

88% Zinfandel, 12% Petite Sirah

**Appellation**

Napa Valley

Chiles Valley AVA is located in the Vaca Mountains on the northeast side of the Napa Valley. The region is ideal for Zinfandel because of warmer temperatures. Zinfandel from Rich Frank's Benjamin Ranch rounds out the blend—this acclaimed site is right across the Silverado Trail from Winston Hill. The ranch spans 87 acres with 70 acres planted with vines.

**Cooperage**

16 months in 50% new French oak barrels and 50% neutral barrels

**Tasting Notes**

This opulent garnet-colored Zinfandel opens with aromas of white pepper, wild blackberries and a hint of cedar. On the palate, the wine is medium bodied with fresh tannins and flavors of black plum, blueberry, blackberry, mushroom, cinnamon and white pepper.



**2015**

<b>HARVEST</b> September 8th to 22nd, 2015	<b>ALCOHOL</b> 14.9%
<b>BOTTLED</b> March 13th, 2017	<b>CASES</b> 1,000

**CARNEROS | PINOT NOIR**

**Blend Composition**

100% Pinot Noir, 66% Carneros-Sonoma, 34% Carneros-Napa

**Appellation**

100% Carneros

The foundation for the 2015 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-filled French oak barrels

**Tasting Notes**

The wine has a beautiful ruby color. Generous aromas of ripe black cherries and plums emerge from the glass. On the palate, the wine is extremely well integrated, bright and balanced with flavors of red licorice, sweet clove, earth and cherries.



**2015**

<b>HARVEST</b> August 22nd to September 9th, 2015	<b>ALCOHOL</b> 14.5%
<b>BOTTLED</b> August 2016	<b>CASES</b> 5,000



## NAPA VALLEY CABERNET SAUVIGNON

### Blend Composition

85% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot, 3% Cabernet Franc

### Appellation

100% Napa Valley

### Vineyards

We source our Napa Valley Cabernet Sauvignon in part from our S&J Vineyard located in Capell Valley, an area with well-drained, clay loam-based soils reminiscent of the Rutherford Bench. The majority of our Napa Valley Cabernet comes from our Benjamin Vineyard in Rutherford.

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 was formerly known as Wood Ranch was renamed for Paul Frank's son, and is planted with 50 acres of Cabernet Sauvignon, 8 acres of Petit Verdot, and 2 acres each of Zinfandel, Cabernet Franc, and Merlot. The vineyard is composed of gravelly loam soil as a result of sediment from the Conn Creek and Napa River which flowed through the region thousands of years ago.

### Cooperage

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

### Tasting Notes

A classic Napa Valley Cabernet Sauvignon, this wine shows its Rutherford base with bountiful aromas of cocoa, red currant, cinnamon and blackberry; full bodied with moderate tannins and a long finish, the wine sings with flavors of chocolate, kirsch, and eucalyptus.

2014

#### HARVEST

September 3rd to  
October 16th, 2014

#### ALCOHOL

14.5%

#### BOTTLED

June 2016

#### CASES

25,000



## CARNEROS | CHARDONNAY

### Blend Composition

100% Chardonnay: 65% Carneros-Napa, 35% Carneros-Sonoma

### Appellation

Carneros

The foundation for the 2015 Carneros Chardonnay 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 varietals. The Lewis Vineyard 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.

### Cooperage

21 months in 75% new French oak barrels and 25% once-filled French Barrel fermented in 34% new, 33% once and 33% twice-filled French oak barrels for 9 months. While ageing on the lees, the wine was hand stirred regularly to promote depth and longevity.

### Tasting Notes

Golden as the hills in a California summer, the 2015 Carneros Chardonnay opens with aromas of guava, pear and a hint of butterscotch. Copious layers of flavors are found on the palate—from vanilla and caramel covered apples to honeysuckle, lemon curd and a touch of almond. The wine is bright and juicy.

2015

#### HARVEST

August 17th to  
September 21st,  
2015

#### ALCOHOL

14.4%

#### BOTTLED

July 2016

#### CASES

25,000

## Reserve

## LADY EDYTHE | RESERVE | BRUT

### Blend Composition

52% Chardonnay, 48% Pinot Noir

### Appellation

100% Carneros, Napa Valley

Situated at the southern tip of the Sonoma Mountains, at the meeting point of Napa Valley and Sonoma Valley, Carneros is one of the oldest and most celebrated cool-climate growing regions in California. The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing Pinot Noir and Chardonnay. Carneros, thanks to this climate paired with restrictive clay soils, produces light and tight Pinot Noir and Chardonnay with lively, crisp acidity.

### Winemaking

Our 2010 Lady Edythe Reserve Brut is made méthode champenoise, where the secondary fermentation occurs in the bottle. 25% of this wine was barrel fermented and aged. This wine then rested on the lees for five years before disgorgement. Six months additional rest post-disgorgement ensures the maximum expression of this exemplary wine.

### 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

September 10th,  
2010

#### ALCOHOL

12%

#### BOTTLED

May 12th, 2011

#### CASES

300

## BRUT ROSÉ

### Blend Composition

100% Pinot Noir

### Appellation

100% Carneros, Napa Valley

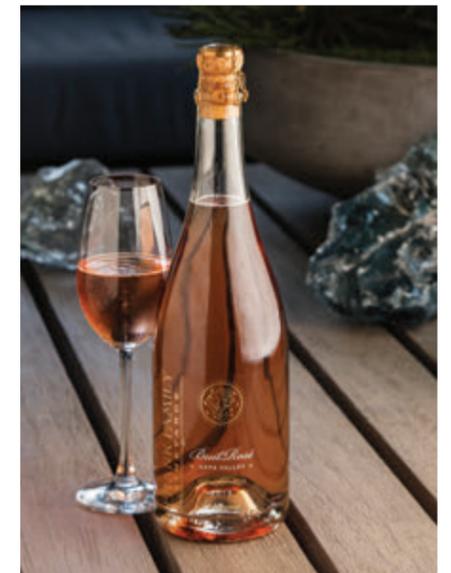
The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varietals. The region consists primarily of shallow and dense clay loam soils. The restricting soils result in extremely low yields, producing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

### Winemaking

The Frank Family Vineyards Sparkling Brut Rosé 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 Brut Rosé has a gorgeous rose gold hue with small, elegant bubbles. A festive wine, the nose is generous with aromas of just picked strawberries and watermelon rind. The wine is luscious with melon and tart berries on the finish.



2013

#### HARVEST

August 19th and  
27th, 2013

#### ALCOHOL

12%

#### BOTTLED

April 17th, 2014

#### CASES

500



## 2013

<b>HARVEST</b> August 27th and 30th, 2013	<b>ALCOHOL</b> 12%
<b>BOTTLED</b> April 17th, 2014	<b>CASES</b> 500

## BLANC DE BLANCS

### Blend Composition

100% Chardonnay

### Appellation

100% Carneros, Napa Valley

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.

### Winemaking

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.



## 2012

<b>HARVEST</b> August 23rd and September 5th, 2012	<b>ALCOHOL</b> 12.6%
<b>BOTTLED</b> May 15th, 2013	<b>CASES</b> 1,000

## SPARKLING ROUGE

### Blend Composition

62% Pinot Noir, 27% 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

The 2012 Sparkling Rouge is soft ruby in color, and opens with aromas of pomegranate and red roses. Lively bubbles envelop the entire mouth upon entry with flavors of tart cranberries, strawberries. A bright acidity remains on the palate through its long finish.



*Reserve*

# 2014 *Petite Sirah*

## S&J VINEYARD | RESERVE PETITE SIRAH

### Blend Composition

100% Petite Sirah

### Appellation

100% Napa Valley

### Vineyard

S&J Vineyard: The S&J Vineyard is made up of 106 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.

### Tasting Notes

Our 2014 Reserve Petite Sirah is deep garnet color. It opens with aromas of graphite, juicy blackberries and crushed rose petals. The wine is generous on the palate, with concentrated flavors of dark fruits—berries and black cherries—at the precipice of ripeness. The immense structure, high acid and tannic backbone has this wine begging to be decanted, or if kept in proper cellar conditions, aged for decades to come.

### Cooperage

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

### HARVEST

September 19th, 2014

### BOTTLED

August 24th, 2016

### ALCOHOL

14.5%

### CASES

500



## RECIPE PAIRING: MONGOLIAN PORK CHOPS PAIRED WITH *Petite Sirah*

recipe brought to you by  
CHEF CINDY PAWLACYN



Serves 6

### FOR THE PORK CHOPS...

- 6 (10-ounce) center-cut double pork chops
  - 1 teaspoon Tabasco sauce
  - 1 ½ teaspoons Lee Kum Kee black bean chile sauce
  - 1 ½ teaspoons peeled & grated fresh ginger
  - 1 ½ tablespoons minced garlic
  - ¾ teaspoon freshly ground white pepper
  - ¼ cup fresh cilantro leaves & stems, minced
  - 1 tablespoon sesame oil
- MONGOLIAN MARINADE:**
- 1 cup hoisin sauce
  - 1 tablespoon sugar
  - 1 ½ tablespoons tamari soy sauce
  - 1 ½ tablespoons sherry vinegar
  - 1 ½ tablespoons rice vinegar
  - 1 scallion, white & two-thirds of the green parts, minced

**TRIM** excess meat and fat away from the ends of the chop bones.

Put pork chops in a clean plastic bag and sprinkle with water to prevent the meat from tearing when pounded. Using the smooth side of a meat mallet, pound the meat to an even 1-inch thickness, being careful not to hit the bones.

**COMBINE** all the ingredients for marinade in a bowl and mix well. Coat the pork chops liberally with the marinade and marinate for 3 hours and up to overnight in the refrigerator.

**PREPARE** the cabbage, mashed potatoes, and mustard sauce, coordinating the timing so that the side dishes will all be ready when the chops come off the grill.

**PLACE** the chops on the grill and grill for 5 minutes on each side, rotating them a quarter turn after 2 to 3 minutes on each side to produce nice crosshatch marks. Baste with marinade as meat cooks.

**SERVE** the pork chops with the cabbage and mashed potatoes. Offer the mustard sauce on the side for dipping.

### FOR THE CABBAGE...

- 1 large head red cabbage (about 1 pound)
- 1 tablespoon butter
- 1/2 large red onion, julienned
- 1/2 cup red wine vinegar or cider vinegar
- 1/3 cup firmly packed brown sugar
- 3/4 teaspoon cumin seeds, toasted & ground
- 3/4 teaspoon salt
- 3/4 teaspoon freshly ground black pepper

### CHEF CINDY SAYS...

“Jerry Schlink and Herb Schmidt, two of our original regulars, patiently stuck with me as I experimented with different pork chop marinades for about a week. When I hit on the perfect match, the guys wrote their compliments on a napkin and my then-partner, Bill Higgins, framed it to remind me that if it ain’t broke, don’t fix it. During March 2000, which was not a particularly busy month, we sold 1,581 Mongolian Pork Chops. Yikes!

In the winter we serve them with Braised Red Cabbage, hot, sweet Chinese-style Mustard Sauce, and mashed potatoes. In the summer, we might switch to sugar snap peas or haricots verts. You’ll have extra marinade, which keeps well, refrigerated, and can be used for baby back ribs or chicken (especially chicken wings, which when smoked then grilled are great). There are two special ingredients that really make the marinade: hoisin sauce, which is a slightly sweet Chinese bean paste, and a black bean paste with chiles that is pretty spicy. Look for them in Asian markets. Try to find brands that do not contain MSG.”

**CUT** the cabbage in half lengthwise and cut out the core. Cut each half in half again lengthwise, then cut each quarter crosswise into 3/4- to 1/2-inch cubes.

**MELT** butter in a large saucepan over medium heat. Add onion, and cook, stirring occasionally, for 10 to 15 minutes, until soft and golden brown. Add the cabbage and sauté, stirring now and then, for 25 minutes or so, until tender. Add the vinegar, sugar, and cumin.

**MIX** well, lower the heat to medium-low, and simmer for about 20 minutes more, until the juices are syrupy and the cabbage appears shiny. The cabbage should be tender but not mushy.

**REMOVE** from the heat and season with salt and pepper. (You can make this ahead and reheat it when needed.)

### FOR THE MASHED POTATOES...

- 4 ¼ pounds russet or Yukon Gold potatoes, peeled & cut into 2 to 3-inch chunks
- 1 ½ teaspoons salt plus more as needed
- ¾ to 1 cup milk
- 1 cup butter, cubed
- ½ teaspoon minced garlic
- ½ teaspoon freshly ground black pepper

**PUT** potatoes in a large pot along with 1 ½ teaspoons salt and water to cover. Bring to a boil, reduce the heat to a strong simmer, and cook for 15 to 20 minutes, until the potatoes are tender when poked with a fork but not mushy.

**DRAIN** potatoes and transfer to a mixer fitted with the paddle attachment (or, if you prefer a lumpier finish, you can mash them with a potato masher). Add ¾ cup milk, the butter, garlic, and pepper. Mix on low speed to combine, then increase the speed to medium to mix thoroughly. Add more milk if the potatoes seem too thick. Taste and adjust the salt if needed.

**OPTIONAL:** add ½ pound of goat cheese and 1 tablespoon fresh minced thyme at the end.

### FOR THE SAUCE...

- ½ cup sugar
- ¼ cup Colman’s mustard powder
- 2 egg yolks
- ½ cup red wine vinegar
- ¾ cup crème fraîche or sour cream

**PUT** the sugar and mustard in the top of a double boiler and mix with a whisk. When well combined, whisk in the egg yolks and vinegar. Cook over simmering water, stirring occasionally, for 10 to 15 minutes, until it is thick enough to form ribbons when drizzled from the spoon. Remove from the heat and allow the mixture to cool. When cool, fold in the crème fraîche. Keep refrigerated until needed.

## VINEYARD SPOTLIGHT S&J VINEYARD

CAPELL VALLEY, NAPA VALLEY AVA



Nestled just east of the Vaca Mountain range, in a lesser-known region of Napa called Capell Valley, Frank Family’s S&J vineyard lies sprawled out in the long hours of sunshine. Seventeen years ago, when Rich Frank was searching for a property to add to his estate portfolio, his search led him to Capell; a renowned yet not widely-known area. As it happened, Capell had everything he was looking for: a slight slope, well-draining clay loam soils, warm days, and cold nights. The landscape and climate is reminiscent of the Rutherford Bench, and upon Rich’s purchase of this 105-acre parcel, Frank Family started planting grapes. The 75 acres of vines are mostly Cabernet Sauvignon, with small quantities of Petite Sirah and Zinfandel.

The climate and landscape create optimum growing conditions: the large temperature range

“As with everything we do at our winery, family remains at the forefront—which is why we named our Capell Valley in honor of two of our four grandchildren, Stella and Jeremy. The vineyard not only serves as the source for our featured wine, 2014 Reserve Petite Sirah, but as a foundation for our Napa Valley Petite Sirah, and helps round out our estate Cabernets and Zinfandels as well.”

—Rich Frank

# IN HONOR OF FREDERICK MCKETHAN



At Frank Family Vineyards, we embrace all of life's ups and downs; from celebrating new life to honoring the memory of cherished loved ones. We wanted to share the beautiful story of Frederick Alexander McKethan III (January 17, 1954 - February 3, 2017), and pay a tribute to his lasting memory and strong soul. This story was recounted by his loving wife, Laura.

"A number of years ago, friends visited Napa and brought us our first bottle of Frank Family wine. Since that time, it has been the McKethan family standard. Fred and I have five sons and daughter-in-laws, which makes for lively family dinners with plenty of Frank Family on hand.

When Patriarch was released, Fred and I enjoyed a bottle at Jack Ryan's Chop House in Kilgore, Texas, and Fred immediately placed an order. It was shortly after that dinner that Fred was diagnosed with cancer that quickly

metastasized. The night before his life-threatening surgery, we wanted to have communion as a family in Fred's hospital room. He sent a friend to retrieve a bottle of Patriarch, which had just been delivered to his office, to serve as our communion wine. The service was meaningful and special, as I'm sure your family can understand.

Fred died this last February. About two weeks later, I received a shipment of Frank Family wine that he had apparently ordered for us prior to his final days. He was always the one who took care of everything, so that delivery was bittersweet. That's when I was compelled to send you a note about our family's connection with Frank Family wine. The photo is Fred and our youngest son David the day before David's wedding. It was a happy, happy family time and the photo invokes wonderful memories of a life well-lived. Thank you for being a part of it."

We are honored and humbled to have impacted the McKethan family with a wine that means so much to our own. We thank Laura McKethan for sharing her late husband's story with us.

## KINDNESS IS EVERYWHERE.

OUR FAMILY EXTENDS far beyond the walls of our winery. Every guest is welcomed as a family member—with warmth, care, and compassion. All of our employees embody these qualities, and Frank Family Vineyards' Pam Schock is no exception. Not only is Pam an extremely knowledgeable wine aficionado and a wonderfully fun hostess; she is also a published author. Chicken Soup for the Soul's latest compilation, *Random Acts of Kindness*, features 101 stories of compassion and paying it forward, and one of them is Pam's. Here is an excerpt from her heartwarming story, *The Driver's License*:

"It had been a typical busy day at Frank Family Vineyards in Napa Valley. As I was closing up, I noticed a driver's license in the cash register drawer. There was a note with it explaining that someone had found it in the women's restroom. I had almost finished counting the register receipts when the phone rang. It was a woman named Christine Lewis, and she was the mother of the young woman who had left her driver's license behind. She said they were returning to San Francisco and had just started across the Golden Gate Bridge when her daughter realized she had left it. She was flying back to New York the next morning at 6:30 am and needed her license to board the plane. She asked if there was any way I could hide the driver's license on the property; they would drive all the way back up to Napa after dinner to retrieve it. I could have left the license under the front door mat of the tasting room, but I thought about what a bad way it would be for them to end their day after having such a great experience here in Napa Valley.

I locked up the building, stopped at my house to change my clothes, and then started my drive to San Francisco after picking up my friend Babs. When Babs and I walked into the restaurant, almost everyone started clapping. A young woman ran up and hugged me. I instantly recognized her from the picture on the license. The husband wanted to pay me and I declined. He then insisted on buying dinner for us. After the family left, Babs and I sat at our table sipping wine. She was quiet for a few minutes and then she told me that this restaurant had a special meaning for her. Her oldest son, who had passed away a few years earlier, had his graduation dinner there. What a coincidence, that we had ended up in this restaurant that held special memories for her. It was a fitting end to a beautiful day."



## CABERNET CASINO NIGHT

We brought the best of Las Vegas to the Napa Valley with an evening to remember—a Cabernet Casino Night. Wine club members and guests played Roulette, Craps, and Blackjack, to name a few. Winners won big, but a lively, fun night was had by all. Live music, celebrated Frank Family wines paired with delicious local bites, and great company made this night extra spectacular.



## CRAB FEED

While the rest of the country dons their winter coats and boots for the season, Bay Area natives tie up their crab bibs and pour glasses of Chardonnay. This February, Rich and Leslie Frank were proud to host the 2nd Annual Wine Club Dungeness Crab Dinner in the Tank Room. Members and guests savored our award-winning wines paired with some of our favorite seasonal specialties, while surrounded by tanks that once housed the very wine in their glasses.



## PIG ROAST

On a picturesque wine country evening, we celebrated the summer's first weekend with our first-ever Pig Roast. Rich and Leslie hosted the delicious dinner on the Member's Lawn, where the evening's main course—you guessed it—was a whole pig, roasted and served with seasonal accoutrements. Guests enjoyed several choices of club-exclusive wines as well as some Frank Family classics with their pork dinner, all while enjoying live music as the sun set on the beautiful Napa Valley.



## TODD'S CRUISE

In January, Frank Family Vineyards Winemaker and General Manager Todd Graff traveled to Tahiti and Society Islands on a Wine Cruise. Aboard the luxury ship, Todd led several wine seminars, wine dinners, and met many Frank Family fans from around the world. If you can believe it, Todd attests that our wine tastes even better while bathing in the island sunshine and marveling at the expanse of crystal clear oceans.

# FRANK FAMILY VINEYARDS

MARK YOUR CALENDARS!

## UPCOMING EVENTS...

### HOLIDAY PARTY

Frank Family Vineyards  
Stone Building

DECEMBER 2<sup>ND</sup> 2017

1 - 4 P.M.

### DUNGENESS CRAB DINNER

Frank Family Vineyards  
Stone Building

FEBRUARY 10<sup>TH</sup> 2018

6 - 9 P.M.

### WINE TRAIN DINNER

Napa Valley Wine Train

APRIL 28<sup>TH</sup> 2018

6 - 9:30 P.M.

### SUMMER PIG ROAST

Frank Family Vineyards  
Member's Lawn

JUNE 23<sup>RD</sup> 2018

6 - 9 P.M.

### CHARDONNAY AND LOBSTER DINNER

Frank Family Vineyards  
Member's Lawn

AUGUST 18<sup>TH</sup> 2018

6 - 9 P.M.

### DAY ON THE BAY

Freda B Sausalito Yacht Harbor

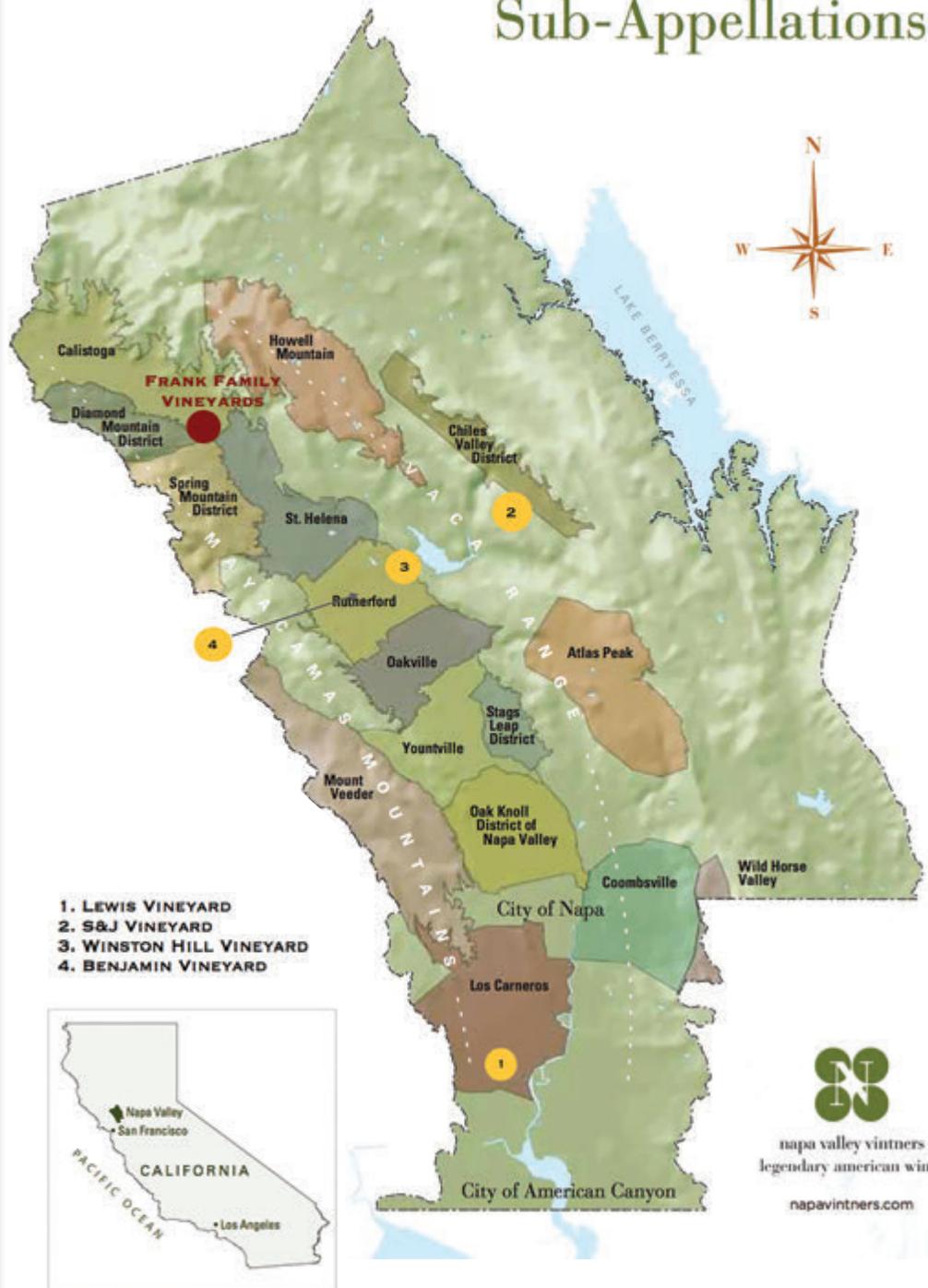
SEPTEMBER 15<sup>TH</sup>, 2018

### MEMBER HOLIDAY PARTY

DECEMBER 1<sup>ST</sup>, 2018

Frank Family Vineyards  
Stone Building

## The Napa Valley Appellation and its Sub-Appellations



FRANK FAMILY VINEYARDS

1091 Larkmead Lane | Calistoga, CA 94515 | (707) 942-0859

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