

FRANK FAMILY VINEYARDS

2020 CARNEROS CHARDONNAY

TASTING NOTES

This wine is perfumed in brioche and baked apple, with seasonings of nutmeg and vanilla. It opens in a rich, full-bodied concentration of citrus and white peach and evolves on the palate to show structure and depth. Bright acidity lifts hints of toasted oak, maintaining a fresh and plush finish.

WINEMAKER NOTES

As with all our wines, we are looking for texture and complexity. To achieve this, we practice a long, cold fermentation and then put the wine through partial malolactic fermentation to soften the overall high acidity. While aging, we employ bâtonnage (hand-stirring the lees) regularly to promote depth and longevity in the wine.

SOURCING

Sourced primarily from our estate Lewis Vineyard, as well as famed grower Andy Beckstoffer's neighboring Carneros Lake Vineyard located in Napa-Carneros, and Sangiacomo Vineyards located in Sonoma-Carneros, among others.

AGING

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

92 POINTS

Antonio Galloni, January 2022



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATE:

August 27 – September 17, 2020

BOTTLED:

July 2021

ACID:

0.53g/100ml

pH:

3.50

ALCOHOL:

14.4%