



# 2020 Sangiacomo Chardonnay

Carneros



## TASTING NOTES

A bright and elegant wine with delicate aromatics of citrus blossom and candied lime peel. A vibrant entry of Granny Smith apples and crisp stone expands with notes of velvety lemon curd and Barlett pears. Ample yet refined, this unmistakably Sonoma Coast wine finishes strong with a refreshing wave of acidity.

## WINEMAKER NOTES

This wine comes from highly-acclaimed sites influenced by the cooling effect of the Pacific Ocean and a combination of summer fog, warm days, and a long growing season. It produces fruit with a distinctive character and an intensity of flavor that inspires us to preserve its integrity and keep it separate from vine to bottle.

## SOURCING

Sourced exclusively from the Sangiacomo Family in Carneros and Sonoma Coast. Grapes from the family’s most sought-after vineyards – Green Acres, Vella, Kiser, and El Novillero – make up our appellation-designated Sangiacomo Chardonnay.

## AGING

Barrel fermented in 25% new and 75% once and twice-filled French oak barrels for 10 months.

|                      |                                   |
|----------------------|-----------------------------------|
| Varietal Composition | 100% Chardonnay                   |
| Harvest Date         | September 10, 2020                |
| Bottled              | 400 cases bottled August 16, 2021 |
| Acid                 | 0.58 g/100ml                      |
| pH                   | 3.46                              |
| Alcohol              | 14.5%                             |

FRANK FAMILY  
VINEYARDS