

2018 Chiles Valley Zinfandel



Napa Valley



TASTING NOTES

Dusty sage and misty forest aromas lead to deep, layered and focused flavors of plum, dark fig and dark chocolate. The palate delivers freshness, combining mixed black and red berries with a hint of baking spices. Its exploding ripe fruit flavors are balanced by a backbone of bright acidity.

SOURCING

Chiles Valley is a narrow appellation nestled in the Vaca Mountains along the northeast side of the Napa Valley, is often described as a "valley within a valley". Its terroir is unique, as it lies approximately 1,000 feet above Napa Valley floor and experiences a special microclimate. The higher elevation results in daytime breezes and cooler nights that creates a long and even growing season. Bud break and harvest occur later which, in part, lends distinctive flavor and quality to the wines. Fruit from Frank Family's Benjamin Vineyard located on the Rutherford valley floor rounds out the blend. Benjamin Vineyard spans 87 acres with 70 acres planted with vines.

AGING

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

Varietal Composition	89% Zinfandel, 11% Petite Sirah
Harvest Date	October 8 & 20, 2018
Bottled	1,800 cases bottled March 17 & 18, 2020
Acid	0.64 g/100ml TA
pH	3.53
Alcohol	14.9%

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VINEYARDS