# FRANK FAMILY

## 2022 CARNEROS CHARDONNAY

### TASTING NOTES

This wine is a testament to the Carneros region, brimming with Meyer lemon, yellow apple, and salted butterscotch notes. Concentrated layers of spices and creamy vanilla meld with well-integrated oak and elegant waves of fresh acidity on the palate.

#### WINEMAKER NOTES

As with all our white 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

The foundation for the Carneros Chardonnay is the winery's own Lewis Vineyard, with additions from neighboring Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards located in Sonoma-Carneros.

#### **AGING**

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



VARIETAL COMPOSITION: 100% Chardonnay

HARVEST DATES:

August 24 – Sept 21, 2022

BOTTLED: June 2023

ACID: 0.56 g/100 ml

pH: 3.51 ALCOHOL:

14.4%