



30  
FRANK FAMILY  
VINEYARDS  
1993-2023

*The 30<sup>th</sup> Anniversary Issue | Spring 2023*

# Let's Celebrate

Over 4<sup>th</sup> of July weekend in 1993, we first opened our winery doors. What initially began as a hobby, has not only grown into a successful business, but a premier Napa Valley destination. Over the past three decades, we have cultivated memories, experiences, and connections with people the world over to last us a lifetime.

As founders, we were the original visionaries of Frank Family Vineyards, dreaming from the start how great this winery could be. Our winemaker for the past 20 years, Todd Graff, has been along for the ride as well, and his job has been making our vision a reality by crafting wines for which these treasured memories are built upon.

All that being said, none of these special moments would be possible without *you*, our loyal members, guests, friends, and fans. You are the ones who truly helped build this winery and for that we want to dedicate our 30<sup>th</sup> anniversary to you. This year is our chance to say “thank you.” From founder-hosted wine dinners across the country and 1,000 bottles of our 30<sup>th</sup> anniversary cuvée to the grand opening of our long-awaited hospitality barn leading up to the biggest event of the year on July 1<sup>st</sup>, we thought of everything to help you celebrate this incredible milestone with us!

This magazine edition serves as your itinerary to guide you through all the fun we have in store for 2023. Starting on page 16, after four years in the making, we are thrilled to finally give you a sneak peek of Frank Family’s brand new hospitality space, the “Miller House.” Learn about the inspiration behind the name, design, and experiences that will soon be offered there, including Frank Family’s revitalized wine and food program curated by Napa icon, Chef Christina Machamer.

We thought our “pearl” anniversary was worthy of something bubbly to commemorate it with so turn to page 28 for the first look at the incredible wine we created. The bottles have been disgorged, dosaged, and are now resting in the cellar awaiting their stylish labels to be printed and applied. We think you’re going to love it!

Lastly, as we enter our 30<sup>th</sup> chapter at the winery, we are delighted to introduce a new face to all of you, our granddaughter, Stella Frank. As Frank Family’s new brand ambassador, she sits down with us and answers some fun questions about herself on page 30.

As always, thank you for supporting us. We look forward to sharing a toast or two with you during this year of celebration!

*Rich & Leslie*

Rich & Leslie Frank  
Founders

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### Comments & Questions

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# Reserve Chardonnays

## 2021 Sangiacomo Chardonnay

**Tasting Notes** A delicate yet vibrant wine, the 2021 Sangiacomo Chardonnay features alluring aromatics of white peach, sea spray, and honeysuckle. The balanced palate is layered with notes of ripe mango, toasted almond, and a hint of minerality leading to a bright finish with refreshing acidity.

**Blend Composition** 100% Chardonnay

**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.

**Vineyard Sourcing** This wine is sourced exclusively from Sangiacomo Family's Kiser Vineyard located in the Sonoma Coast appellation. First planted in 1974, Kiser is a certified sustainable vineyard set on a rolling slope in southwestern Sonoma that is known to consistently produce some of the highest quality grapes.

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

## 2021 Lewis Vineyard Chardonnay

**Tasting Notes** Coming entirely from our estate vineyard in Carneros, the 2021 Lewis Vineyard Chardonnay opens with aromas of subtle lemon tart, orange blossom, and a waft of creamy caramel. The refined palate reveals flavors of roasted pecans, tropical fruit, and vanilla bean with balanced layers of acidity.

**Blend Composition** 100% Chardonnay

**Winemaker Notes** Everything starts with great grapes in the vineyard. Chardonnay from Lewis Vineyard displays pronounced aromatics and unmatched freshness, as well as remarkable varietal character and harmony. Our winemaking team makes minimal adjustments in the winery, allowing the natural flavors from the land to show through.

**Vineyard Sourcing** Named after Rich and Leslie Frank's eldest grandson, Lewis Vineyard is strategically located in the cool heart of Carneros. The vineyard's two highest knolls are farmed exclusively for this wine which receives

morning fog, afternoon breezes, and cool nighttime temperatures, resulting in a beautiful wine that displays bracing acidity, richness, depth, and great ageability.

**Aging** 11 months in 100% new French oak barrels

## 2021 Beckstoffer Chardonnay

**Tasting Notes** Pronounced aromas of toasted hazelnuts and bold fruit notes of fresh apricot lead to a full-bodied palate which is upheld by notes of fresh pineapple, orange blossom, and honeycomb with a hint of baked Fuji apple.

**Blend Composition** 100% Chardonnay

**Winemaker Notes** The Beckstoffer Family has continuously grown some of California's most famed and sought-after Cabernet Sauvignon and Chardonnay fruit for the past 50 years. Frank Family has been proud to work with Andy Beckstoffer and his family for over a decade, and every year we are equally as impressed with the quality of fruit we receive.

**Vineyard Sourcing** Directly across the dirt road from Frank Family's estate Lewis Vineyard sits Beckstoffer's iconic Carneros Lake Vineyard. Here, fog tumbles over the softly sloping site in the morning and burns off by mid-afternoon, creating the perfect condition to ripen each berry while retaining its natural acidity.

**Aging** Barrel fermented in 40% new, 60% once-filled French oak barrels for 11 months

# Reserve Pinot Noirs

## 2021 Lewis Vineyard Pinot Noir

**Tasting Notes** Complex and elegant, the 2021 Lewis Vineyard Pinot Noir opens with bright aromatics of red and black cherry, blueberry, and savory spices. The supple palate features flavors of fresh strawberry leading to a lengthy mouthwatering finish with very fine tannins.

**Blend Composition** 100% Pinot Noir

**Winemaker Notes** Carneros is the coolest region in the Napa Valley. The temperate weather in combination with the location of our Lewis Vineyard, which sits on a slope facing the San Pablo Bay, truly makes this vineyard an ideal site for growing Pinot Noir. The grapes are kept separate from other lots throughout the winemaking process, resulting in a single vineyard wine bursting with energy, grace, and length.

**Vineyard Sourcing** Lewis Vineyard has been a part of our portfolio since 2000 and has become the cornerstone of Frank Family's Chardonnay, Pinot Noir, and sparkling wine programs.

**Aging** 10 months in 50% new French oak barrels, 50% once-filled French oak barrels

## 2021 Beckstoffer Pinot Noir

**Tasting Notes** This wine greets the nose with aromas of pomegranate, white plum, and a touch of espresso bean. The palate is plush in feel, delivering fresh raspberry, rose petals, and dried herb. Pleasantly dry, it has light tannins and beautiful, bright acidity.

**Blend Composition** 100% Pinot Noir

**Winemaker Notes** The key to making great wine is great vineyards - those that are managed with respect, care, and intent on maintaining excellence. This wine has an amazing pedigree; it is the first Pinot Noir ever made exclusively from Beckstoffer's famous Carneros Lake Vineyard.

**Vineyard Sourcing** Adjacent to Frank Family's Lewis Vineyard along the San Pablo Bay in Napa's Carneros region, Carneros Lake Vineyard is a famous vineyard site under the care of Napa's legendary grape grower, Andy Beckstoffer. Carneros Lake is one of the most sought-after of Beckstoffer's Chardonnay and Pinot Noir vineyards due to its distinctive character and intensity of the grapes.

**Aging** 11 months in 33% new and 67% once and twice-filled French oak barrels





# Reserve Reds

## 2019 The Riley Red Blend

**Tasting Notes** Merlot focused, this red blend is savory, substantial, and fruit forward. Aromas of sage, ripe red berries, and vanilla invite you into the glass while flavors of red currant, plum, and dried herbs enhance the palate. The oak and smooth tannins are well integrated leading to a complex and luscious finish.

**Blend Composition** 68% Merlot, 27% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot

**Winemaker Notes** The Riley is Frank Family's Merlot-driven red blend, named for Rich and Leslie Frank's late German Shepherd rescue. It's kept to limited production and the blend composition changes from year to year depending on what Mother Nature gives us. Regardless of vintage, Merlot will always be the dominant variety.

**Vineyard Sourcing** Sourced from our estate Benjamin Vineyard in Rutherford as well as from grower-partners throughout Napa Valley, this wine showcases some of the finest Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot vineyards throughout the region.

**Aging** 20 months in 50% new French oak barrels and 50% once-used barrels

## 2019 Patriarch Cabernet Sauvignon

**Tasting Notes** Named in tribute to Rich's father, Hy Frank, this wine is a beautiful opaque purple color with crème de cassis, black cherry compote, and roasted espresso bean on the nose. The voluptuous full-bodied palate opens with richness and flavors of blackberry and black currant with a gentle touch of toasted oak leading to a long and lingering finish.

**Blend Composition** 100% Cabernet Sauvignon

**Vineyard Sourcing** Hand-selected from the Heart Block on Frank Family's Winston Hill Vineyard, the best of our best. The vineyard's rocky and volcanic soils are self-balancing which in turn produces Cabernet Sauvignon with natural concentration, structure, and texture. The Heart Block's central location and high elevation along the Eastern side of Napa Valley creates a wine with bones, muscle and body, no blending from other sites is necessary.

**Aging** 20 months in 50% new French oak barrels and 50% once-used barrels

## 2019 Calistoga Cabernet Sauvignon

**Tasting Notes** A true terroir-driven wine, the Calistoga Cabernet greets you with aromas of cassis, blackberry, and a hint of coffee. The palate features flavors of black cherry, plum preserve, and warm spices while its soft round tannins and balanced acidity lend to a long finish.

**Blend Composition** 100% Cabernet Sauvignon

**Vineyard Sourcing** This wine comes from the historic Samuel Brannan Vineyard along the Silverado Trail in the Calistoga AVA. Lying between the Mayacamas Range to the west and Vaca Range to the east, Calistoga is located at the northernmost end of the Napa Valley. Summer daytime temperatures frequently reach 100°F but can drop to as low as 50°F at night. These temperature swings, along with well-drained volcanic soils, produce grapes with both ripeness and balancing acidity.

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

## 2019 Winston Hill Sangiovese

**Tasting Notes** A beautiful expression of Winston Hill, this single vineyard wine is savory and earthy. Bright boysenberry aromas mingle with cherry and nutmeg on the nose leading to dusty waves of tea leaf and rich red fruit on the palate. Polished tannins frame the sip where cardamom, plum, and dark cocoa converge.

**Blend Composition** 85% Sangiovese, 15% Cabernet Franc

**Winemaker Notes** Frank Family is honored to grow several acres of this classic Italian grape variety on Winston Hill. Our Sangiovese is perched on the highest point of the vineyard and receives plenty of sun during the day. At night, this special block is caressed by cool hillside breezes that allow our fruit to develop flavor complexity while retaining its natural acidity levels.

**Vineyard Sourcing** Winston Hill Vineyard is Frank Family's original estate vineyard set in the prestigious Rutherford viticultural appellation. Rising nearly 500 feet above the valley floor, the 107-acre lot is planted to 25 acres of vines that receive some of the longest hours of sunshine in the valley.

**Aging** 16 months in 35% new French oak barrels and 65% once and twice-filled French oak barrels

# Sparkling Wines

## 2017 Brut Rosé

**Tasting Notes** A light coral pink in the glass, this elegant bottling shows rose petals, fresh raspberries, and a hint of lime zest on the soft and welcoming nose. The lush palate offers strawberries laced with citrus fruit and a touch of almonds that convenes in a refreshing minerality that lingers.

**Blend Composition** 100% Pinot Noir

**Winemaker Notes** Producing a rosé sparkling wine requires finesse and skill to achieve the perfect hue and balance between richness and acidity. In making the 2017 Brut Rosé a still Pinot Noir was added to the base wine right before secondary fermentation which lended to its full body and lush style.

**Aging** Rested on spent yeast cells for nearly 4 years before disgorgement in December 2021

## 2012 Lady Edythe Reserve Brut

**Tasting Notes** Named in honor of Rich Frank's mother, Edythe, the Lady Edythe is a late disgorged sparkling wine with eight years on its lees. Its intensity and concentration derive from its predominately Chardonnay base that provides classic Champenoise minerality as well as elegant citrus fruit flavors. Its acidity has been softened and beautifully integrated by the wine's maturity, yet it still is remarkably full of life.

**Blend Composition** 61% Chardonnay, 39% Pinot Noir

**Winemaker Notes** This 10-year-old sparkling wine is Frank Family's version of a tête de cuvée, essentially the best of our best. The 61% Chardonnay in this blend provides the wine's framework and structure, while the Pinot Noir added in gives the Lady Edythe muscle, body, and flesh. It's a delicate process to get right.

**Aging** Rested on spent yeast cells for 8 years before disgorgement in February 2021

## 2016 Blanc de Blancs

**Tasting Notes** Our signature sparkling, the 2016 Blanc de Blancs displays wonderful finesse, lightness, and elegance. A classic bouquet of lemon peel, sliced green apple, and honeyed nuts persist to a pristinely fresh palate. Delicate beads of bubbles intermingle with hints of browned butter cut by crystalline acidity that converge with a long, tangy finish.

**Blend Composition** 100% Chardonnay

**Winemaker Notes** The acidity that develops in Carneros fruit is comparable to Champagne, France. All Frank Family sparkling wines undergo partial malolactic fermentation to soften the high natural acidity and to achieve a beautiful richness. Our Blanc de Blancs showcases the perfect balance between bright acid and smooth creaminess.

**Aging** Rested on spent yeast cells for nearly 5 years before disgorgement in February 2022

## 2019 Rouge

**Tasting Notes** A striking scarlet color in the glass, the 2019 Rouge opens with lively aromas of strawberry, rhubarb, and soft floral notes of hibiscus. Bright flavors of Bing cherry, cranberry, and blackberry are rounded by a creamy vanilla mousse and vibrant acidity.

**Blend Composition** 67% Pinot Noir, 33% Chardonnay

**Winemaking** All our sparkling wines require a patient approach, and our Rouge is no exception. Like all Frank Family sparkling wines, the Rouge is created using the méthode champenoise whereby the secondary fermentation occurs in the bottle.

**Aging** Rested on spent yeast cells for nearly 3 years before disgorgement in December 2022.





# Napa Wines

## 2021 Carneros Pinot Noir

**Tasting Notes** Rich yet balanced, this wine begins with aromas of warm baked cherries, cinnamon, and pomegranate. It bursts with flavor on the palate, layered in delightful acidity and soft tannins, as notes of strawberry jam and toasted rosemary harmonize into a long finish.

**Blend Composition** 100% Pinot Noir

**Winemaker Notes** We're not trying to make a Burgundian Pinot Noir. We are blessed with California sunshine, and we have to farm with that in mind. We have an abundance of this great fruit, so we're not going to hide it at all.

**Vineyard Sourcing** Frank Family's estate Lewis Vineyard provides the basis for this wine with fruit from neighboring Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards located in Sonoma-Carneros to round out the blend.

**Aging** Barrel fermented in 33% new, 67% once and twice-filled French oak barrels for 9 months

## 2019 Napa Valley Cabernet Sauvignon

**Tasting Notes** This is a quintessential Napa Valley Cabernet Sauvignon with pronounced aromas of blackberry, cassia, and vanilla that welcome you into the glass. Flavors of black plums, nutmeg, dark chocolate, and a touch of espresso enhance the wine's complex and full-bodied structure, with a core of elegant acidity from start to finish.

**Blend Composition** 95% Cabernet Sauvignon, 4% Petite Verdot, 1% Merlot

**Winemaker Notes** The Napa Valley Cabernet Sauvignon is always an outstanding wine in our portfolio and the 2019 vintage is no different. The addition of Petit Verdot blended in adds color and structure to the wine, while the Merlot in the blend brings a touch of softness, creating a well-balanced wine.

**Vineyard Sourcing** Sourced primarily from our estate S&J Vineyard in Napa's Capell Valley and our Benjamin Vineyard located on the valley floor in the heart of Rutherford.

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

## 2021 Carneros Chardonnay

**Tasting Notes** A bright and balanced wine with vibrant aromatics of baked apple, white nectarine, and toasted oak. A lively entry of tropical fruit and citrus expands with notes of rich lemon curd and brioche bread pudding.

**Blend Composition** 100% Chardonnay

**Winemaker Notes** As with all our wines, we look 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.

**Vineyard Sourcing** The foundation for the Carneros Chardonnay is Frank Family's Lewis Vineyard with additions of 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

## 2019 Napa Valley Zinfandel

**Tasting Notes** This beautifully balanced and deeply concentrated Zinfandel boasts elegant, complex layers of crushed clove, fresh blackberry, and creamy mocha on the nose. A velvety texture of fine grained tannins provides structural weight to the ripe fruit flavors of plum compote as well as violet, thyme, and black pepper.

**Blend Composition** 90% Zinfandel, 10% Petite Sirah

**Winemaker Notes** Frank Family is passionate about California's heritage grape, Zinfandel. A notorious uneven ripener, it is difficult to grow in certain years, but 2019 brought generous sun and a long growing season which provided our grapes with ideal conditions to ripen fully.

**Vineyard Sourcing** This Napa Valley-designate wine is cultivated from our estate vineyards in Capell Valley and Rutherford and from neighboring vineyards in St. Helena and Calistoga.

**Aging** 16 months in 33% new French oak barrels, and 67% once and twice-filled French oak barrels

# What's New

Last holiday season, Frank Family supported K9s For Warriors, the nation's largest provider of service dogs for military veterans. We are excited to have raised \$25,000 that is already at work helping veterans in need - and rescuing dogs, too! Through our donation, Frank Family will be sponsoring a dog who may otherwise have been put down at a shelter. Our sponsorship will provide veterinary care, equipment, and the training they need to become a life-saving tool for veterans who need a battle buddy of their own. We can't wait to share our four-legged hero's journey with all of you. Be sure to follow along @frankfamilyvineyards on Instagram for regular #pupdates throughout the year!



## Frank Family Passes Go and Lands on New *Monopoly* Napa Valley Board

Monopoly, one of the world's most iconic board games, has passed "Go" and landed amongst the vines of beautiful Napa Valley with its own limited-edition game board. To mark the special occasion, Mr. Monopoly himself unveiled the official board in October at Frank Family Vineyards, who is featured as one of the historical wineries on the board.

"We love a good story and are a nostalgic bunch at Frank Family Vineyards. We could not be more thrilled to have a prominent position on this board next to other iconic wineries," says Rich Frank.

"Like classic Cabernet vintages, Monopoly transcends generations, and we love that Hasbro has licensed a special limited-edition for Napa Valley wine lovers and game collectors alike," he adds.

Much like the original Monopoly board, the Napa Valley edition, replaces the traditional Atlantic City street names and locations with Napa Valley alternatives. From the Silverado Resort to Oxbow Public Market, the new edition features Napa Valley cultural sites, world-class restaurants, historic landmarks, and time-honored businesses to ensure each detail of the game pays homage to Napa Valley. Expect to also find customized Community Chest and Chance playing cards, such as Frank Family's rendition which reads "Frank Family's Patriarch Cabernet Sauvignon matures in your cellar. Collect \$10."

Monopoly Napa Valley Edition can be found on Amazon, local Napa retailers, as well as Napa tasting rooms, such as Frank Family Vineyards.



# *The* MILLER HOUSE

*Franks Family's Long-Awaited Hospitality Space Opens its Doors*

To anyone who has visited the Frank Family tasting room in recent years, the sounds and sights of construction have been evident. Rising over the vast Member's Lawn, behind the Frank Family's Craftsman House-turned tasting room, a new structure overlooking surrounding vineyards and mountains has emerged, replacing the small fountain and grove of trees that had been a part of our property for many decades.

"Rich and I were actually married at this sight, in front of the fountain and cypress tree grove," says Founder, Leslie Frank. "This is a very special location for me. I wanted to create a space here that integrated the natural beauty of our surroundings, where our guests could experience the joy of nature here in Calistoga." >



# Wine & Design

After years of Covid-related supply and construction delays as well as permitting setbacks, our new hospitality space, designed by famed American architect, Howard Backen, is finally a reality and open for business. The new space is practical as well as polished, dramatic as well as down-to-earth, featuring sustainably reclaimed wood, high ceilings, and natural earth tones that bring the outside in. Expertly designed with no detail spared, this gorgeous barn will forever be known as, “The Miller House,” in honor of the endless contributions of Leslie Frank, born Leslie Miller, whose vision was to build a unique and special entertaining area for our guests.

“Frank Family is known for our yellow 1930s Craftsman tasting room, which was renovated in 2017 by Erin Martin Design in a way that marries the integrity of the old building with a modern day feel,” says Leslie Frank. “The Craftsman house consists of intimate rooms that accommodate smaller groups. What we were lacking at the winery was a space to accommodate larger groups, and the ability to host elevated experiences as well as lunches and dinners in an area that really compliments our wines and showcases our surroundings. The Miller House does just that.”

The Miller House allows guests to enjoy a seamless indoor-outdoor experience on the Napa Valley floor no matter what time of year. The 2,300 square foot structure, with walls of floor-to-ceiling sliding glass doors, houses custom-made recycled ash wood tables with bold bases, large statement mirrors, artful light fixtures, and an inviting lounge area with cognac colored leather sofas around a central fireplace. Each element was thoughtfully selected by Leslie alongside Napa-based interior designer, Robin Beck of Hawkins Interiors to complete the space. We’ve combined this contemporary interior with an additional 1,100 square feet of exterior covered seating for tastings and private and winery-hosted events, where guests can be at one with the serene landscape of the valley. ▶



# Leslie Miller Frank

Leslie's aesthetic is apparent in everything we do at Frank Family. "I felt it was only fitting to name the new space after the person who has made such a positive impact on our winery," says Liam Gearity, Director of Hospitality. Her vision for hospitality, her impeccable eye for design, and her exceptional talent for storytelling are all instilled into the essence of everything Frank Family Vineyards is and strives to be. This new hospitality and events space is the pinnacle of her commitment to the success of Frank Family, and she has been the driving force behind bringing the barn to life."

Much ink has been put to paper in the last 30 years about Rich Frank's journey from Brooklyn to Hollywood and then to Napa, but Leslie's personal journey is equally inspiring, and not to be overlooked. Before Leslie joined the wine industry, she had a successful career in broadcast journalism where she covered everything from 9/11 to Hurricane Katrina. After leaving her home in Ontario, Canada at the age of 17 to attend journalism school, Leslie cut her teeth on the Canadian media circuit before setting her sites on the U.S. market and a station in Seattle, where she spent six years as the main anchor and clinched an Emmy Award for Outstanding News Anchor. She ultimately landed in Los Angeles, where she reported for nearly a decade at the number one rated news station, KABC, covering politics, crime, weather calamities, as well as interviewing some of the biggest stars in Hollywood on the red carpet.

After more than two decades working as a reporter and anchor where she shared some of the most impactful stories and events of recent American history, transitioning to the wine industry came very naturally to Leslie.

"As a career journalist, I was familiar with telling other people's stories - so I took what I knew best - people and storytelling and I applied that experience to what we do at Frank Family Vineyards by shaping the story of the winery and integrating it into the framework of our

hospitality," says Leslie. "Working alongside Rich has taught me so much about the business of wine, and I feel incredibly fortunate to have the opportunity to leave a lasting impression on Frank Family for years to come."

Truly, Leslie has woven her own identity into the very fabric of Frank Family, as well as the greater community of Napa Valley. A board member of numerous charitable organizations, her willingness to lend her celebrity to worthy causes and drive awareness and funds for the causes close to her heart, have inspired countless others to follow suit, and our schools, hospitals, and communities are all the better for it.

Leslie continues to change the landscape of Napa Valley for the better, alongside Rich, and the Miller House stands as a symbol of the transformation Frank Family Vineyards has experienced under her astute and gracious care. The Miller House is destined to become one of Napa Valley's premier landmarks and will be cherished by visitors for many years to come. We look forward to sharing this incredible new space with our members and guests for new elevated experiences, private tastings, and winery events starting spring 2023!

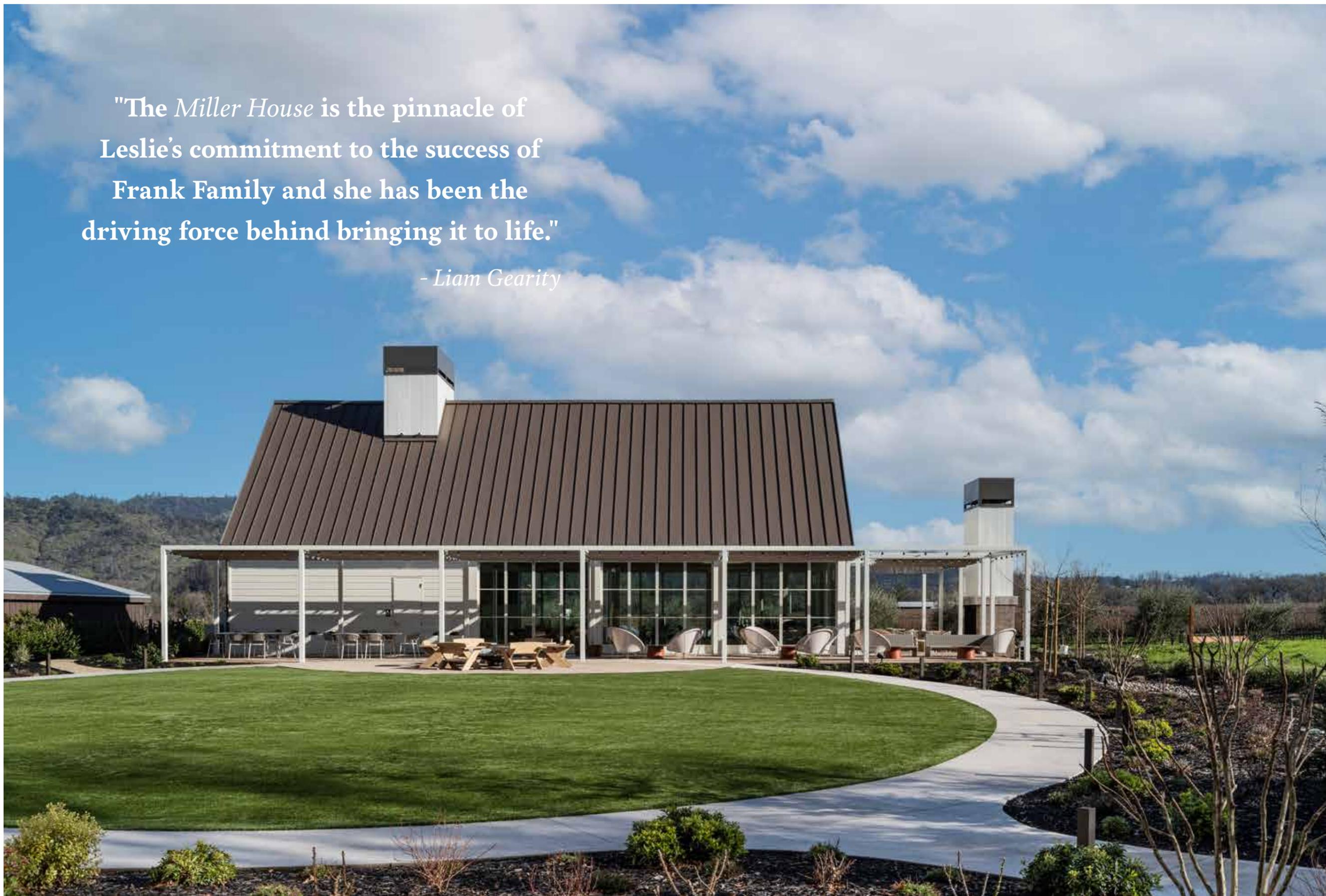
**"I took what I  
knew best - people  
and storytelling -  
and I applied that  
experience to what we  
do at Frank Family  
Vineyards..."**

*- Leslie Frank*



"The Miller House is the pinnacle of Leslie's commitment to the success of Frank Family and she has been the driving force behind bringing it to life."

- Liam Gearity



# Reconnecting the DISH TO THE GLASS

*Franks Family's wine and food pairing  
experience makes a comeback*



The new Miller House is giving Frank Family the opportunity to present our wines the way they were intended to be enjoyed: with food. Director of Hospitality, Liam Gearity alongside Napa culinary icon, Chef Christina Machamer are breathing new life into our once-flourishing food and wine pairing program. Sidelined as a result of Covid, we are eager to bring back our wine and culinary experience to highlight the amazing synergy between expertly crafted wine and food in an even bigger and better way.

“Frank Family’s wine and food pairing experience has been a wonderful addition to our tasting room offerings over the years,” says Gearity. “Watching it grow in demand among our club members and winery guests has been humbling and exciting. We are now ready to expand upon the notion that great wine reveals layers of its personality when properly paired with food by revitalizing this experience in a fun and innovative way.”

After some fun experimentation in the kitchen with Chef Christina Machamer, we are excited to introduce an elevated, hyper-seasonal, and authentically farm-to-table wine and food experience this spring. Each new

pairing has been hand-selected to demonstrate how the aromas, textures, and flavor profiles of Frank Family’s estate-driven wines are accentuated by food.

“I like to think of this experience as a masterclass on food and wine pairings,” says Gearity. Liam along with his team of experienced wine educators will guide guests through each pairing and take time to explain why they work well together, providing fundamental pairing tips along the way that can be easily applied at home.

The menu will be ever evolving to showcase the season’s best, always highlighting locally grown ingredients, like Meyer lemon from Frank Family’s Winston Hill or mission fig picked from our Benjamin Ranch in Rutherford. The tasting will start light with the Blanc de Blancs and perhaps a homemade yeasted blini with caviar and crème fraiche. The pairings become progressively more umami as the tasting moves into the reds; think, sliced Spanish Fuet with Winston Hill. The one thing that will always be constant is that guests will leave full of delicious wine, food, and a heightened appreciation for pairing the two.

**“I love Todd Graff’s approach to winemaking, favoring structurally *elegant* wines where the grape characteristics are clearly translated. It makes for extremely *food-friendly* and *approachable* wines that I look forward to matching with my *flavorful* creations.”**

- Chef Christina Machamer



### A Celebrated Chef

Chef Christina Machamer, winner of season four of FOX’s Hell’s Kitchen, is one of Napa Valley’s preeminent chefs. She has worked side-by-side with some of the world’s top chefs like Gordon Ramsay and Thomas Keller before settling down to her burgeoning business in Napa Valley for the past decade. While her specialty is wholesome comfort food thanks to her Midwest upbringing, Chef Christina is talented in a wide range of cuisines from French, Italian and Asian to California farm to table.

“Frank Family’s wine portfolio is very comprehensive,” says Chef Machamer. “I can’t think of a style or

mainstream variety that isn’t represented, which makes my job easy.”

“Frank Family is on a mission to create an extraordinary destination where visitors can expand their knowledge of wine and food,” says Gearity. “I’m excited for the possibilities this new indoor-outdoor hospitality space will bring us in the new year and beyond.”

### Reservations

This exploration of food and wine is ideal for private groups or for guests who enjoy meeting others with shared interests in food and wine. Reservations can be made online at [FrankFamilyVineyards.com/Visit](http://FrankFamilyVineyards.com/Visit).

# A Sparkling ANNIVERSARY

To honor Frank Family's 30<sup>th</sup> anniversary, we crafted a late disgorged sparkling rosé to commemorate the journey that began with Founders Rich and Leslie Frank three decades ago. Named, Lady Edythe, in honor of our matriarch, Edythe Frank, this wine is worthy to be classified as our tête de cuvée, essentially the best of our best; and with only 1,000 bottles produced for this special occasion, this wine is all the more precious and rare.

The Lady Edythe Brut Rosé comes from the standout 2015 vintage and is a tribute to Frank Family's sparkling wine legacy dating back to the late 1950s when our historic property was home to one of California's earliest sparkling wine producers, Hanns Kornell Champagne Cellars. Decades later, Frank Family continues to honor the heritage of our iconic winery by handcrafting sparkling wines according to the méthode champenoise.

## It Starts in the Vineyard

The finest sparkling wines are crafted from cool-climate Chardonnay and Pinot Noir and Frank Family's second home in Carneros, just like Champagne, France, is considered to be a world-class region. Spanning over 10 different vineyard blocks of various elevations, microclimates, and soil compositions, Frank Family's Lewis Vineyard holds the key elements to build the perfect bottle of bubbly – full of brightness, depth, and allure. The unique maritime fog provides the ultimate hang time for the ripening grapes, pivotal in developing cool-climate aromatics and maintaining high acidity. Strong breezes tunneling through the vines throughout the day create thick skins and tiny clusters for an intense fruit-focused palate. The restricting shallow and dense clay loam soils result in extremely low yields, producing grapes with strong character and balanced freshness.

The fruit is harvested by hand at the peak of ripeness and in the coolness of the night to preserve the purity of the fruit flavors. Grapes are handled with gentle care as they are transported to the winery and immediately pressed. "We put a big focus on single-vineyard, house-made wines to give us total control from vineyard to bottle," says Winemaker Todd Graff. "This ensures our high-quality standards are not just being met, but exceeded." Indeed, each Frank Family wine is handcrafted in-house, and our dedication has earned us the recognition of leading the effort of "Grower-Champagnes" in the United States.

## The Time it Takes

Frank Family employs the labor-intensive méthode champenoise to produce each of our sparkling wines, a patient process that takes no less than five years from vineyard to release. "The world's finest sparkling wines are made according to the méthode champenoise, and while it is the costliest way to produce sparkling wine, we knew there was simply no other option when it came to producing ours," says Todd.

The process begins once a base wine undergoes its first fermentation. Then, sugar and yeast are added to the bottle which ignites the secondary fermentation, creating the small, delicate bubbles for which Frank Family sparkling wines are adored. Each of our sparkling wines are aged in the bottle for a minimum of three years, with the Lady Edythe receiving an impressive six to eight years of aging prior to release. These additional years resting on the lees provides a delightful creamy and rich texture to support the natural acidity found in our Carneros-designated sparkling wines.

## Initial Tastes

Whether ceremoniously sabered or opened with a simple pop of the cork, one may be surprised to know that this stunning, soft coral-pink hued wine is mainly Chardonnay based. Delicately textured, it shows notes of white peach, strawberry, and yeasty brioche with plenty of mineral-tinged acidity. Still amazingly young and fresh after six years of aging on the lees, this remarkable bottle proves approachable yet thought-provoking all at once. Both a pleasure and an adventure to produce, we look forward to enjoying this special 30<sup>th</sup> Anniversary Lady Edythe Brut Rosé with you now and for the next 30 years to come!

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# Q&A with Stella Frank

## *The Next Generation of Frank Family*

*Q: Tell us about yourself. What do you study? What are your interests? What are your goals after graduation?*

A: I am a current senior at the University of Wisconsin-Madison where I am studying Strategic Communication and Digital Studies. I have absolutely adored my past 4 years in Madison, but am looking forward to moving to New York City after graduation. I love fashion and beauty and hope to find a career that can combine my educational background in marketing and communications with those interests.

*Q: What are some of your favorite memories from visiting Napa Valley growing up?*

A: My childhood is marked with so many amazing memories spent exploring Winston Hill Vineyard. I will always remember the thrill of my grandpa taking me and my brother, Jeremy, through the vineyards, explaining how wine was made and letting us try the grapes before they were picked. I still love walking through the vineyard and seeing the incredible views of Napa Valley from the very top of Winston Hill.

*Q: What is your favorite Frank Family wine?*

A: My favorite Frank Family wine is the Carneros Chardonnay! It's so versatile; it is perfect for any season and pairs so well with any food. My personal favorite way to enjoy the Chardonnay is with a nice crudité platter.

*Q: All of our vineyards are named after the Frank Family grandchildren, including S&J Vineyard which has been a part of Frank Family since 2000. What is it like having a vineyard in Napa Valley named after you and your brother, Jeremy? Is it your favorite vineyard in our portfolio?*

A: What stands out so much about Frank Family is the immense importance placed on family and tradition, which is echoed in the eponym of the names of the vineyards and the winery itself. To me, S&J Vineyard reaffirms the strong family aspect of our winery. And as much as I love the name, I am much more of a white wine fanatic, so Lewis Vineyard wins out as my favorite vineyard in the portfolio.

*Q: What lessons have you learned from Rich and Leslie about business and life as a whole?*

A: Both Leslie and my grandpa have taught me the importance of hard work and dedication through all aspects of life. My grandpa jumps into any opportunity with no hesitation, and instead with a genuine excitement to learn, grow, and succeed, which I have seen him do so well in his career change from television to wine. Similarly, Leslie has shown me the endless opportunities for creativity in any industry. I'm so lucky to have them both to look up to professionally and personally.

*Q: What are you looking forward to most as Frank Family's new brand ambassador?*

A: I am so excited to bring a younger perspective to Frank Family, as well as engage more with our members and fans online, at the winery, and at restaurants that carry our wines across the country.

*Q: Both your dad and grandpa have had very successful careers in the Hollywood entertainment industry. What parallels do you see between wine and entertainment?*

Both wine and entertainment are connectors for people; they are social activities that people can partake in, discuss, and enjoy together. My dad and grandpa both understand the importance of this, which is visible in their careers and personal lives.

*Q: We love to give back to our community at Frank Family. What is a charity or cause that is near and dear to you?*

A: I Have A Dream Foundation LA is an organization I have been involved in all throughout my life. Through various forms of support and programs, I Have A Dream LA gives people from low-income communities equal opportunities to receive a college degree. Being able to see the firsthand changes and impact the program has had on so many people's lives is incredible.

*Q: What's a fun fact about yourself?*

A: I am a huge sushi fan and even run a sushi rating account on Instagram with one of my best friends.

# 2023 Calendar of Events

**SIP Napa Concert**  
Wednesday, April 19

**Leslie Rosé Brunch**  
Saturday, May 6

**30<sup>th</sup> Anniversary Celebration**  
Saturday, July 1

**Chardonnay and Lobster Dinner**  
Saturday, August 12

**Member Holiday Dinner**  
Saturday, December 9

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