

FRANK FAMILY VINEYARDS

2021 CHILES VALLEY ZINFANDEL

TASTING NOTES

A beautiful and approachable expression of Zinfandel providing dark plum and mission fig aromas, followed by classic varietal characteristics of cocoa powder, fennel, and cracked pepper on the palate. Deep and rich in blackberry and vanilla bean, our Zinfandel shows balanced concentration and ripeness, framed by refreshingly bright acidity.

WINEMAKER NOTES

For us, Zinfandel encapsulates the essence of California winemaking. Steeped in America's viticultural heritage, Zinfandel vines have thrived in California soil since the mid-1880s. While the variety has become less prevalent in recent years due to Cabernet Sauvignon's popularity in the Napa Valley, we take pride in championing this grape variety, producing a wine that we believe stands shoulder to shoulder with the state's best Cabernets in terms of sophistication and ageability.

SOURCING

This wine is cultivated from the historic Sunseri Vineyard in Napa's Chiles Valley. Its terroir is unique, as it lies approximately 1,000 feet above the 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 here which, in part, lends distinctive flavor and quality to this wine.

AGING

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



VARIETAL COMPOSITION:
88% Zinfandel, 12% Petite Sirah

HARVEST DATES:
October 11-20, 2021

BOTTLED:
March 2023

ACID:
0.55 g/100 ml

pH:
3.82

ALCOHOL:
14.9%