

# FRANK FAMILY VINEYARDS

## 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 ginger persist to a pristinely fresh palate. Delicate beads of bubbles intermingle with hints of honeyed nuts cut by crystalline acidity that converge with a long, tangy finish.

### WINEMAKER NOTES

The acidity that develops in Carneros fruit is comparable to Champagne, France. As a result, this wine underwent partial malolactic fermentation to soften the high natural acidity and achieve a beautiful richness. Our Blanc de Blancs showcases the perfect balance between bright acid and smooth creaminess.

### SOURCING

Sourced exclusively from Frank Family's Lewis Vineyard in Carneros. Here, the predominant maritime influence of the Pacific Ocean and San Pablo Bay creates the cool temperature, fog, and wind that make our vineyard site ideally suited for growing cool climate varieties. Lewis Vineyard consists primarily of shallow and dense clay loam soils that result in extremely low yields, producing grapes with strong character and balanced acidity.

### AGING

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

## 94 POINTS

Somm Journal, December 2022



### VARIETAL COMPOSITION:

100% Chardonnay

### HARVEST DATE:

August 19, 2016

### BOTTLED:

April 19, 2017

### DISGORGED:

February 23, 2022

### ACID:

0.98 g/100 ml

### pH:

3.08

### ALCOHOL:

12%