FRANK FAMILY

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.

WINEMAKER NOTES

All our sparkling wines require a patient approach and our Rouge is no exception. Like all Frank Family sparkling wines, our Rouge is created using the méthode champenoise whereby the secondary fermentation occurs in the bottle. The beautiful ruby hue of this wine comes from leaving the Pinot Noir juice in contact with the grape skins for a brief period of time.

SOURCING

Sourced exclusively from parcels of the best vineyards in Napa's acclaimed Carneros region, including Frank Family's Lewis Vineyard located along the shores of the San Pablo Bay. The cooling influences of the bay as well as the nearby Pacific Ocean allow for delicate maturation of the grapes and retention of bright flavors. This wine was crafted with Pinot Noir grapes that were grown specifically to showcase the attributes we desire most in sparkling wines – fresh aromatics, vibrant flavors, and natural acidity.

AGING

Rested on spent yeast cells for three years and was riddled before disgorgement in December 2022.



VARIETAL COMPOSITION: 67% Pinot Noir, 33% Chardonnay

> HARVEST DATE: August 27, 2019

> > BOTTLED: April 2020

DISGORGED: December 2022

ACID: 0.68 g/100 ml pH: 3.47 ALCOHOL: 12%