

FRANK FAMILY VINEYARDS

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. Ample yet refined, this unmistakably Carneros wine finishes with a refreshing wave of acidity.

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.

91 POINTS

James Suckling, September 2022



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATES:

August 28 – October 7, 2021

BOTTLED:

June 2022

ACID:

0.58 g/100 ml

pH:

3.51

ALCOHOL:

14.4%