

A woman and a man are seated at a table, holding wine glasses filled with white wine. The table is set with a plaid tablecloth, several croissants on a wooden board, a bowl of popcorn, and several pumpkins. A DVD case for the movie 'When Harry Met Sally...' is prominently displayed in the foreground. Two bottles of Frank Family Vineyards wine are also visible on the table. The background is softly blurred, showing the couple in a relaxed setting.

Hollywood at Home Series
When Harry Met Sally
Viewing Guide

A Timless Fall Tale

Fall has arrived in Napa, bringing crisp evenings, golden light, and the perfect excuse to linger a little longer over wine and conversation. As part of Come Over October, Frank Family Vineyards is excited to continue our Hollywood at Home Series with our second guide, where film, romance, and seasonal wines come together to create cozy, memorable moments right in your own home.

This time, we're turning to a true cinematic classic: *When Harry Met Sally*. This viewing guide goes beyond the movie itself—packed with fall-inspired recipes, wine cocktail ideas, character pairings, and cozy NYC-meets-Napa tips—so you can sip, savor, and experience autumn romance just like Harry and Sally, whether you're curled up by the fire or strolling through crunchy leaves.

We encourage you to gather friends, family, or that special someone, pour a glass of your favorite Frank Family wine, and make the season feel a little brighter, a little warmer, and a lot more memorable.





Set the Scene



Sweater Weather

This *When Harry Met Sally*-inspired watch party blends autumn charm with Manhattan romance. Soft blankets, pillows, and warm lighting set a cozy scene, while elegant Frank Family wines elevate the experience. Add spiced treats and late-night bites, and every moment feels like a crisp, playful fall evening in the city.

Love in the Key of C

Create the perfect autumn-in-the-city vibe with this *When Harry Met Sally*-inspired playlist. Think cozy jazz, classic NYC tunes, and romantic melodies that carry the crisp energy of fall leaves, warm evenings, and playful strolls through the city—perfect for sipping wine, snuggling under a blanket, or pressing play on your favorite scenes.



Set the mood with our curated playlist!



Where to Stream

Relive the romance and wit of *When Harry Met Sally* anytime at home. Stream this beloved classic on Amazon Prime Video or Apple TV, where you can rent or purchase the film—and if you prefer, go old school with a DVD. Perfect for a cozy autumn evening, press play, pour a glass of your favorite Frank Family wine, and let Harry and Sally's iconic New York romance fill your home with laughter, warmth, and a little city magic.

Autumn in the City Collection

A Sip of the City



Inspired by the romance and charm of *When Harry Met Sally*, this trio—the 2023 Carneros Chardonnay, 2020 Blanc de Blancs, and a Frank Family fall-scented candle—celebrates cozy fall evenings and the little moments that make autumn in the city unforgettable. Whether you're strolling through crunchy leaves, sharing laughter over a late-night diner-style snack, or curling up by the fire with a glass in hand, each sip brings the sophistication of Napa Valley together with the playful spirit of New York. Pour a glass, press play, and let the warmth, wit, and romance of Harry and Sally fill your autumn nights.

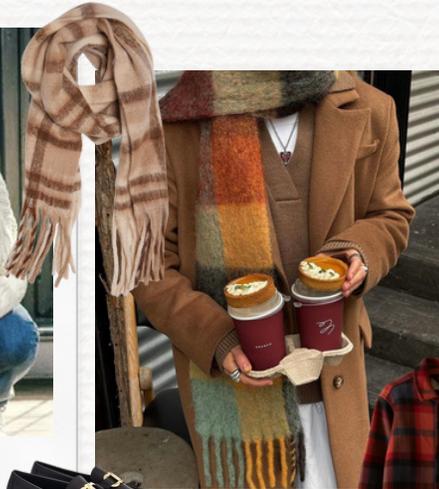
Make every evening a Manhattan moment—shop the Autumn in the City Collection now.

Outfit Inspiration

Inspired by the timeless style of *When Harry Met Sally*, this mood board blends New York sophistication with cozy fall charm. Think camel coats, cashmere sweaters, wool skirts, and tailored layers, accented with chic accessories like scarves, structured handbags, and leather boots—perfect for crisp walks through Central Park or lingering over wine with friends. Effortless, classic, and undeniably romantic—just like the film itself.



Timeless City Style



Felt Brimmed Hats



Autumn Tones



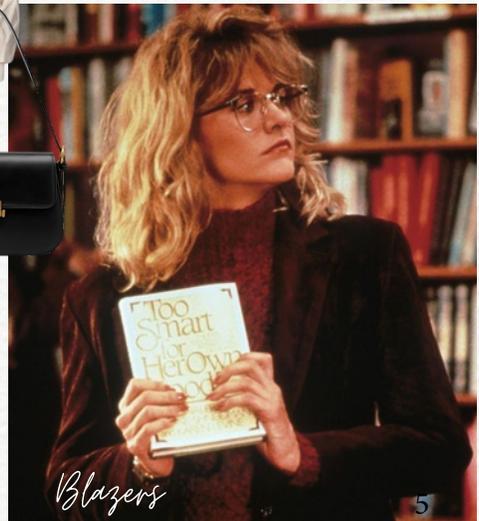
Textures



Slouchy Jeans



Cable Knit Sweater



Blazers

Autumn Aperitif

When Harry Met Sally Inspired Wine Cocktails



Toast to love, laughter, and autumn in the city with When Harry Met Sally–inspired cocktails. “I’ll Have What She’s Having” brims with fun and effervescence, capturing the iconic diner moment in every sip, while the Fall Spiced Leslie Rosé Sangria warms the season with cozy spices and bright, fruity notes. Perfect for sharing with friends, sipping by the fire, or pressing play on your favorite scenes, these drinks bring the romance, humor, and charm of Harry and Sally straight to your glass.

"I'll Have What She's Having" Cocktail

Raise a glass to one of the most iconic moments in cinematic history with this bubbly, spirited cocktail. Bright and effervescent, the mix of gin, Cointreau, Maraschino liqueur, and fresh lemon juice is perfectly balanced with Frank Family Brut Rosé, adding elegance and a touch of Napa sparkle. Just like Sally's unforgettable diner moment, this drink is playful, charming, and guaranteed to bring a smile with every sip





Ingredients

1 ½ Ounces	Gin
¾ Ounces	Cointreau
½ Ounce	Maraschino Liqueur
½ Ounce	Lemon juice
1 Bottle	<u>Frank Family Brut Rosé</u>

Instructions

1. Fill a cocktail shaker with ice.
2. Add gin, Cointreau, Maraschino liqueur, and lemon juice.
3. Shake until well chilled.
4. Strain the mixture into a champagne flute.
5. Top with Frank Family Brut Rosé.
6. Enjoy!

Fall Spiced Sangria

As the crisp fall air settles over Napa Valley, we're still delighting in Leslie Rosé, a wine that's as playful and charming as a stroll through Central Park in autumn. Bright, layered, and a touch whimsical, it's the perfect sip to carry you from warm summer nights into cozy fall evenings. For those city-inspired happy hours this season, mix your favorite autumnal fruits—think apples, pomegranate, and cranberries—with cinnamon, apple cider, and brandy to create a pitcher that captures the layered flavors and lively spirit of Frank Family's Leslie Rosé.

Makes 1 pitcher, serves 6–8





Ingredients

1 Bottle	<u>Frank Family Vineyards Leslie Rosé</u>
½ Cup	Apple Cider
¼ Cup	Brandy
4 Each	Cinnamon sticks, plus extra for garnish
3 Each	Apples, cored, quartered, and thickly sliced
1 Cup	Pomegranate seeds
1 Cup	Fresh cranberries for garnish

Instructions

1. In a small saucepan, simmer cinnamon sticks and apple cider for 10 minutes and allow to cool completely. Transfer infused cider to a pitcher.
2. Add brandy, Leslie Rosé, sliced apples, and pomegranate seeds, stir to combine and allow the fruit to marinate in the fridge for at least 1 hour and up to 1 day.
3. To serve, fill the pitcher with ice and divide into glasses with plenty of fruit. Top with fresh cranberries and a cinnamon stick and enjoy!

Diner Delights

Dishes Inspired by the Movie



Bring the romance and flavor of *When Harry Met Sally* to your autumn evenings with these city-inspired dishes. The Loveski Deli Pastrami Sandwich is packed with savory, bold flavors that capture the iconic NYC diner experience. Apple Pie à la Mode adds a warm, comforting sweetness, while Pecan Pie brings rich, nutty indulgence to the table—perfect for sharing over laughter and late-night conversations. Together, these dishes celebrate the charm, wit, and cozy moments of Harry and Sally’s Manhattan adventures, making every bite a taste of fall in the city.

The Loveski Deli Pastrami Sandwich

Indulge in the rich, smoky flavors of Loveski Deli's signature pastrami, a Napa favorite that brings a taste of classic New York to Wine Country. Generously piled on soft rye bread and accented with tangy mustard and a hint of dill, each bite showcases the care and creativity that Loveski is known for—blending traditional deli charm with modern, flavorful twists. Perfectly paired with a glass of Frank Family Carneros Chardonnay or Blanc de Blancs, this sandwich captures the cozy, lively spirit of a crisp autumn day, whether you're strolling through the city streets or enjoying a late-night NYC-style snack at home.



Guest Check			
Date	Table	Guests	Server
			116601
APPT - SOUP/SAL - ENTREE - VEG/POT - DESSERT - BEV			
#6	chef salad		
	oil + vin on side		
	apple pie a la mode		
	strawberry ice cream		
	on the side		
	whipped cream?		
		Tax	
		Total	
Guest Receipt 1850C3668			
Date	Amount	Guests	Server
		2	116601



LOVESKI
A JEW-ISH DELI

Apple Pie a la Mode "Sally's Way"

Just like Sally famously orders it, this apple pie is served with a scoop of strawberry ice cream on the side—a playful, classic twist that turns every bite into a moment straight from Katz’s Deli. Warm, spiced apples tucked in a flaky, buttery crust pair perfectly with the sweet, fruity ice cream, balancing comfort and whimsy just like Sally herself. Sip alongside a glass of Frank Family Blanc de Blancs, and you’ve got a dessert that captures the romance, humor, and cozy autumn charm of Harry and Sally’s NYC adventures.





Ingredients

2½ Cups	All-purpose flour
1 Teaspoon	Salt
1 Cup	Unsalted butter, cold, cubed
6-8 Tablespoons	Ice cold water
6 Cups	Peeled, cored, and sliced apples
¾ Cup	Granulated sugar
¼ Cup	Brown sugar
1 Teaspoon	Ground cinnamon
¼ Teaspoon	Ground nutmeg
1 Teaspoon	Lemon juice
2 Teaspoon	All-purpose flour (for thickening)
1	Egg (for egg wash)
1 Tablespoon	Milk (for egg wash)



Instructions

To make the crust:

1. In a large bowl, combine 2 ½ cups flour and salt.
2. Cut in cold butter until the mixture resembles coarse crumbs.
3. Gradually add ice water, 1 tbsp at a time, until the dough comes together.
4. Divide into two discs, wrap in plastic, and chill for at least 1 hour.

Prepare the filling:

1. In a large bowl, toss apples with granulated sugar, brown sugar, cinnamon, nutmeg, lemon juice, and 2 tsp flour. Set aside.

Assemble the pie:

1. Preheat oven to 425°F (220°C).
2. Roll out one disc of dough into a 12-inch circle and fit into a 9-inch pie pan.
3. Add the apple filling.
4. Roll out the second dough disc and cover the pie, trimming and crimping the edges.
5. Cut slits in the top for steam to escape.

Add the egg wash:

1. Beat the egg with milk and brush over the top crust.

Bake:

1. Bake at 425°F for 20 minutes, then reduce to 375°F (190°C) and bake for 35–40 minutes, until crust is golden and filling is bubbly.

Serve:

1. Let cool slightly, then serve warm “Sally’s Way” with a scoop of strawberry ice cream on the side.
2. Enjoy!

Pecaaaaan Piiiie

Sweet, nutty, and just a little flirtatious—this Pecaaaaan Piiiie is a delicious tribute to one of Harry’s most charming (and hilarious) moments. The rich, buttery filling and toasted pecans melt together in a golden, flaky crust that tastes like pure autumn comfort. Enjoy it warm with a glass of Frank Family Zinfandel Port, whose lush berry and spice notes mirror the pie’s deep caramel sweetness. It’s the perfect pairing for a cozy night in—because really, who could ever say no to pecan pie?





Ingredients

1 ¼ Cups	All-purpose flour
½ Teaspoon	Salt (crust)
½ Cup	Unsalted butter, cold, cubed
3-4 Tablespoons	Ice cold water
1 Cup	Light corn syrup
1 Cup	Packed brown sugar
3	Large eggs
2 Tablespoons	Unsalted butter (melted)
1 Teaspoon	Pure vanilla extract
¼ Teaspoon	Salt (filling)
1 ½ Cups	Pecan halves



Instructions

To make the crust:

1. In a large bowl, combine flour and salt.
2. Cut in cold butter using a pastry cutter or your hands until the mixture resembles coarse crumbs.
3. Add ice water, 1 tablespoon at a time, until the dough comes together.
4. Form into a disc, wrap in plastic, and refrigerate for at least 1 hour.

Roll out and prep:

1. Preheat oven to 350°F (175°C).
2. Roll out the chilled dough on a floured surface to fit a 9-inch pie dish.
3. Transfer to the dish, trim and crimp the edges, and set aside.

Make the filling:

1. In a medium bowl, whisk together corn syrup, brown sugar, eggs, melted butter, vanilla, and salt until smooth.
2. Stir in pecans until evenly coated.

Assemble the pie:

1. Pour filling into the prepared crust and spread evenly.

Bake:

1. Bake for 55–65 minutes, until the center is set and the crust is golden.
2. If the edges brown too quickly, cover loosely with foil.

Cool and serve:

1. Let cool completely before slicing.
2. Serve slightly warm with a pour of Frank Family Zinfandel Port—because, really, who could ever say no to pecaaaaan piiiie?

Character and Wine Pairings



Clever, witty, and full of charm—our wine and character pairings bring *When Harry Met Sally* to your glass. Sip the Lewis Carneros Chardonnay, with bright citrus, crisp apple, and subtle oak, reflecting Sally's sophisticated personality. Or enjoy the RHF Cabernet Sauvignon, whose bold dark fruit and smooth tannins mirror Harry's dry wit and confidence. Each pairing celebrates the romance, laughter, and unforgettable moments of this New York classic, turning every glass into a toast to connection, autumn evenings, and Manhattan magic.



Sally Albright

2022 Lewis Vineyard Chardonnay

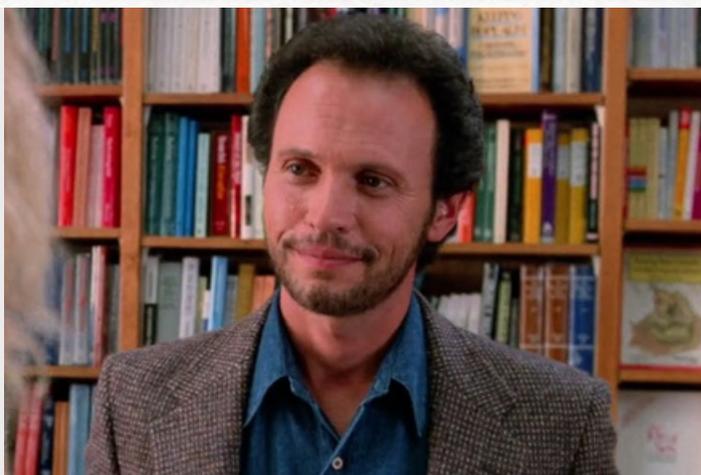
Refined, thoughtful, and gracefully poised — Sally’s sophistication mirrors a perfectly balanced Chardonnay, with crisp acidity and subtle, layered complexity.



Harry Burns

2021 RHF Cabernet

Confident, subtly brooding, and irresistibly charming — Harry’s dry wit and layered personality are perfectly reflected in a rich, structured Cabernet.



Marie

2019 Brut Rosé

Fun, flirtatious, and the life of the party — Marie brings sparkle, levity, and a touch of mischief to every scene, just like a playful bubbly that keeps the laughter flowing.



Jess

2019 Winston Hill

Approachable, slightly spicy, with depth and warmth — the dependable friend who always brings comfort, a hint of surprise, and just enough flair to keep every moment memorable.

