

Frank Family Vineyards  
*An Easter in Wine  
Country Guide*



# *A Wine Country Easter*

Spring has arrived, and with it comes the perfect opportunity to celebrate Easter amid the rolling vineyards and golden sunshine of Napa Valley. Whether you're planning an intimate brunch, a lively gathering with friends, or a leisurely day enjoying the season, our "Easter in Wine Country" guide is here to inspire every detail of your celebration. From hosting tips that make entertaining effortless, to outfit ideas that capture the freshness of spring, Easter-inspired crafts that delight, and thoughtfully curated wine recommendations to elevate your table—this guide has everything you need to create a memorable and stylish holiday in true wine country fashion.



# *Toast to Spring*



## *Brunch and Bloom*

Easter is the perfect time to gather with loved ones, celebrate the beauty of spring, and enjoy a delicious brunch. From thoughtfully styled tables and seasonal décor to perfectly paired bites and wines, our tips will help you host a celebration that's as joyful and memorable as the holiday itself.

## *Seasonal Serenade*

Set the mood for your Easter celebration with a playlist designed to complement springtime in wine country. From light, cheerful tunes for brunch to mellow melodies for relaxing in the vineyard, these songs create the perfect soundtrack for gathering with loved ones, sipping your favorite wines, and celebrating the season in style.



Set the mood with our curated playlist!



## *Chic Celebrations*

Get creative this Easter with fun, grown-up twists on classic traditions. From decorating elegant Easter eggs to curating indulgent adult Easter baskets, these crafts add a personal and festive touch to your celebration. Whether you're crafting for yourself, friends, or family, these ideas bring a playful, stylish spirit to your holiday in true wine-country fashion.

# *Easter Brunch Essentials*

## *Elegant Tips for Every Table*



Easter is the perfect occasion to come together, celebrate the arrival of spring, and savor a beautiful brunch with loved ones. Whether you're hosting an intimate gathering or a festive feast, your Easter table should feel as joyful and inviting as the holiday itself. From thoughtfully styled place settings and seasonal recipes to sparkling wine cocktails and perfectly paired wines, we're sharing our favorite tips to help you create a memorable and effortlessly elegant celebration.

# *Setting the Table*

A beautifully arranged table sets the stage for a delightful Easter brunch, welcoming guests and creating a memorable atmosphere. With just a few simple touches, you can elevate your setting and embrace the elegance of spring. For a charming and refined look, consider pairing soft linen napkins with delicate ribbon ties and adding a fresh tulip to bring a vibrant splash of color and life. These thoughtful details will not only impress your guests but also foster a warm and inviting ambiance for your celebration.





## *Floral Touches*

A beautifully arranged floral centerpiece can elevate your Easter brunch table, but why not add a playful twist this year? We're infusing a bit of whimsy by incorporating fresh carrots into a clear vase, creating a delightful seasonal display. Combined with vibrant tulips, delicate wildflowers, and lush greenery, the carrots provide a cheerful burst of color that embodies the essence of springtime and Easter. Whether you're setting up an elaborate tablescape or keeping it simple, this unique bouquet is an effortless way to add charm and make your brunch feel truly special.

## *Festive Bites*

No Easter brunch is complete without a selection of festive, flavorful bites to welcome your guests! This year, we're adding a playful yet elegant touch with our mini "carrot" peppers, filled with a creamy herb spread and topped with delicate dill fronds. These vibrant, bite-sized treats are as beautiful as they are delicious, bringing a fresh, seasonal feel to your spread.





# Ingredients

10-12	Mini bell peppers
1 Bunch	Dill fronds
4 Ounces	Cream cheese, softened
3 Tablespoons	Sour Cream
1	Chopped scallion
1 Tablespoon	Freshly chopped dill
1 Tablespoon	Freshly chopped parsley
1/8 Teaspoon	Salt

# Instructions

1. Place the peppers on a cutting board and slice them lengthwise, parallel to the board. This method ensures that the peppers lay flat instead of tilted on their sides.
2. After halving your peppers, feel free to remove any seeds or white ribs if you prefer.
3. Add all the filling ingredients to a bowl or mixer and blend well.
4. Using a spoon, carefully fill the peppers with the herb cream cheese.
5. Remove a few dill fronds and press their ends into the tops of your peppers. The cream cheese filling should hold the stems securely in place.
6. Chill until you're ready to serve!

# *Springtime Sips and Citrus Twists*

## Citrus Ice Cubes for Sparkling Cocktails



A sparkling wine cocktail is the ultimate way to elevate your spring celebrations—and with a bit of creativity, it becomes downright unforgettable. This season, we’ve taken your favorite springtime drinks to the next level by adding a refreshing frozen twist. With vibrant citrus infusions, your cocktails get a fun pop of color and an extra burst of flavor as they melt, making every sip a little more exciting.

## *Orange Rosette Ice Cube*

1. Slice oranges thinly enough that they can be easily bent but not so thin that they break.
2. Cut the bottom third off of each slice.
3. Fill a large silicone ice cube tray with water, filling each square less than half full.
4. Gently fold each slice into semicircles, working your way toward the middle.
5. Pop them in a drink and top with Brut Rosé. Enjoy!



# Citrus Mimosas

1. To create beautiful ice spheres, start by filling sphere-shaped ice molds with orange, blood orange, or grapefruit juice. Before sealing, carefully tuck a leaf into the opening, ensuring the stem and a bit of the leaf's bottom are submerged.
2. Place the molds in the freezer for about 4 hours or, for best results, overnight.
3. Once fully frozen, gently remove the top part of the mold, being careful not to tear the leaves.
4. Transfer the ice spheres into a glass, pour some Blanc de Blancs over them, and enjoy!



# Style Guide

Step into Easter in wine country with a style that feels as fresh and vibrant as the season itself. Think soft pastels, romantic florals, and breathable linens paired with easy, tailored silhouettes that move effortlessly from brunch to golden hour in the vines. From statement hats and breezy dresses to crisp linen shirts and relaxed layers, this is your guide to dressing for the occasion—elevated, versatile, and perfectly suited for a day of celebrating in the spring sunshine.



*Chic and Seasonal*



*Pastels*



*Patterns*



*Relaxed Layers*



*Flowing Dresses*



*Playful and Polished*



# *The Elevated Easter Basket*

## *A Gift Worth Savoring*



Take your Easter celebrations to the next level by curating a basket filled with thoughtful, indulgent touches. Think Frank Family wines, fresh florals, and sweet seasonal delights—like delicate Madeleine’s macarons, crafted in the heart of Napa Valley—that elevate brunches, picnics, or springtime gatherings. With a mix of sips, sweets, and stylish accessories, this is your guide to creating a basket that feels playful, luxurious, and perfectly tailored for the season.



## *Spring in Every Sip*

Frank Family wines are the perfect complement to your Easter celebrations, offering elegance, depth, and a touch of sparkle. From bright, refreshing sips to rich, nuanced pours, these wines help elevate brunches, picnics, or springtime gatherings, making every moment with loved ones feel playful, luxurious, and memorable.

## *Sweeten the Season*

Take inspiration from the season and craft a basket filled with treats that delight. A rich dark chocolate bunny adds a playful touch, while delicate Madeleine's macarons, made in the heart of Napa Valley, bring a sophisticated, melt-in-your-mouth indulgence. Together, they show how simple, thoughtful touches can turn any Easter celebration into a luxurious, memorable moment.



## *Pour and Enjoy*

Make your Easter basket unforgettable with thoughtful wine and picnic accessories that delight at first glance. Sleek wine tumblers, handy wine keys, and curated picnic touches turn every sip and bite into a special moment. Perfectly giftable and designed to inspire springtime celebrations, these accessories bring style, practicality, and a touch of wine-country charm to every gathering.