

# FRANK FAMILY VINEYARDS

## 2022 CHILES VALLEY RESERVE ZINFANDEL

### TASTING NOTES

A beautiful and approachable expression of Zinfandel providing dark plum and mission fig aromas, followed by classic varietal characteristics of cocoa powder, fennel, and cracked pepper on the palate. Deep and rich in blackberry and vanilla bean, our Zinfandel shows balanced concentration and ripeness, framed by refreshingly bright acidity.

### WINEMAKER NOTES

For us, Zinfandel encapsulates the essence of California winemaking. Steeped in America's viticultural heritage, Zinfandel vines have thrived in California soil since the mid-1880s. While the variety has become less prevalent in recent years, we take pride in championing this grape variety, producing a wine that stands shoulder to shoulder with the state's best Cabernets in sophistication and ageability.

### SOURCING

Often described as a "valley within a valley," the narrow Chiles Valley appellation is nestled in the Vaca Mountains along the northeast side of the Napa Valley. It lies approximately 1,000 feet above the Napa Valley floor and has a unique microclimate. The higher elevation results in daytime breezes and cooler nights that creates a long, even growing season. Bud break and harvest occur later which, in part, lends distinctive flavor and quality to the wines.

### AGING

18 months in 50% new French oak barrels and 50% neutral barrels.



**VARIETAL COMPOSITION:**  
88% Zinfandel, 12% Petite Sirah

**HARVEST DATES:**  
September 13 & 15, 2022

**BOTTLED:**  
April 2024

**ACID:**  
5.8 g/L

**pH:**  
3.66

**ALCOHOL:**  
14.9%