FRANK FAMILY

2023 CARNEROS RESERVE CHARDONNAY

TASTING NOTES

This elegant Chardonnay captures the essence of its Carneros origin with depth and character. Aromas of vanilla and baked apple invite you in, while the palate offers a rich, textured experience lifted by vibrant natural acidity. Hints of peach pie and lemon zest add brightness, carrying through to a beautifully complete and lingering finish.

WINEMAKER NOTES

Chardonnay from our Lewis Vineyard is harvested at optimal ripeness, when sugar and acid levels find balance. The maritime influence and shallow, dense clay-loam soils of Carneros result in extremely low yields, producing grapes with strong character and balanced acidity. Minimal intervention is made in the winery, allowing the true essence of Carneros to radiate in every bottle.

SOURCING

Year after year, Lewis Vineyard consistently produces our best fruit. The last vineyard before the bay, off the backcountry roads of Carneros in southern Napa, this cool-climate site has been part of our family since 2000. Our Lewis estate consists of 86 gently rolling acres with 58 planted to Chardonnay. The Pacific Ocean delivers a constant caress of cool air across the bay. The practice of cool-climate viticulture and the planting of small-clustered Dijon clones, such as clone 95, contribute to an intensity that is distinct to Frank Family Vineyards Chardonnays.

AGING

11 months in 100% new French oak barrels.



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATE:

October 17 and 18, 2023

APPELLATION:

Carneros, Napa Valley

ACID:

0.69 g/100 ml TA

pH:

3.26

ALCOHOL:

14.5%