

FRANK FAMILY VINEYARDS

2022 SPARKLING ROUGE

TASTING NOTES

Deep crimson in the glass, the 2022 Rouge opens with vibrant aromas of raspberry, wild rose, and fresh herbs. Bright layers of red fruit unfold across the palate, balanced by lively acidity and a creamy, vanilla-tinged mousse. Notes of pomegranate and wild berries carry through to a crisp, refreshing finish.

WINEMAKER NOTES

Like all Frank Family Vineyards sparkling wines, our Rouge is created using the méthode champenoise process, whereby the secondary fermentation occurs in the bottle. The beautiful ruby hue of this wine comes from leaving the Pinot Noir juice in contact with the grape skins for a brief period of time. This wine rested on spent yeast cells for three years, allowing it to develop remarkable depth and complexity. As the yeast cells gradually break down, they impart distinctive flavors and aromas of freshly baked bread, brioche, and roasted nuts, while contributing to a creamy texture. Ultimately, creating a beautifully layered and expressive wine in the glass.

SOURCING

Sourced exclusively from parcels of the best vineyards in Napa's acclaimed Carneros region, including Frank Family's Lewis Vineyard located along the shores of San Pablo Bay. The cooling influences of the bay as well as the nearby Pacific Ocean allow for delicate maturation of the grapes and retention of bright flavors. This wine was crafted with Pinot Noir and Chardonnay grapes that were grown specifically to showcase the attributes we desire most in sparkling wines – fresh aromatics, vibrant flavors, and natural acidity.

AGING

Rested on spent yeast cells for three years.



VARIETAL COMPOSITION:

56% Pinot Noir, 44% Chardonnay

HARVEST DATES:

August 19–22, 2022

APPELLATION:

Carneros, Napa Valley

ACID:

7.8 g/L TA

pH:

3.25

ALCOHOL:

12%