



Blanc de Blancs

2013 NAPA VALLEY



TASTING NOTES

The 2013 Blanc de Blancs is pale straw in color with a continuous thread of persistent bubbles. A beautiful bouquet marked by delicate aromas of floral lemon, brioche and green apples fuse with hints of toasted almond, wet stone and crème brûlée. The palate is fresh and vibrant, with a rich structure and creaminess that brings balance and intensity to the flavors. The mid-palate is luscious and creamy with flavors of freshly-baked bread and tart ripe pear. The finish shows remarkable length with an excellent minerality as notes of effervescent citrus and fresh white fruit linger.

VINEYARDS

The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varietals. The region consists primarily of shallow and dense clay loam soils. The restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity.

WINEMAKING

Frank Family Vineyards Blanc de Blancs is hand crafted in our cellars using the traditional Méthod Champenoise, where the secondary fermentation occurs in the bottle. This wine aged on the lees for three years, and was then hand riddled before disgorgement.

VINTAGE	2013
WINE TYPE	Sparkling Wine
BLEND COMPOSITION	100% Chardonnay
APPELLATION	100% Carneros, Napa Valley
HARVEST DATE	August 27th and 30th, 2013
BOTTLED	April 16th, 2014
ACID	1.06 g/100 TA
pH	3.01
TANNIN	1.08 g/100mL
ALCOHOL %	12%
CASES	500
WINEMAKER	Todd Graff

FRANK FAMILY
VINEYARDS

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