



# Late Harvest Chardonnay

NV NAPA VALLEY



## TASTING NOTES

Winemaker Todd Graff saw the potential in these two vintages to create a late-harvest wine in a very distinctive style. The wine radiates purity and opulence with its yellow amber hues. Intense aromas of dried apricots, quince paste and hints of pear lead into a wet stone minerality, classic of botrytized wines. The palate is beautifully balanced with layers of spice and honey that mingle with exotic notes of candied mango and pineapple. Drenching the palate with every single drop, the incredible richness provides a seemingly endless finish.

## WINEMAKING

This Late Harvest Chardonnay was crafted in the traditional European method where botrytized grapes are left on the vine until the perfect concentration of flavors and aromas is achieved. The wine was aged 2 years in 100% French oak barrels.

VINTAGE	NV
VARIETAL COMPOSITION	100% Chardonnay
APPELLATION	Lewis Vineyard, Carneros, Napa Valley
HARVEST DATE	October 31st, 2012, November 6th, 2013
BOTTLED	August 28th, 2014
ACID	0.66 g/100ml
pH	3.65
ALCOHOL	13%
CASES	391
PROPRIETORS	Rich & Leslie Frank
WINEMAKER	Todd Graff

FRANK FAMILY  
VINEYARDS

1091 Larkmead Lane, Calistoga, CA 94515  
(707) 942-0859 [www.frankfamilyvineyards.com](http://www.frankfamilyvineyards.com)