



# Sparkling Brut Rosé

2015 CARNEROS



## TASTING NOTES

Produced from Carneros Pinot Noir and Chardonnay, this elegant bubbly spent three years en tirage. It's a brilliant pink coral color, with tangy strawberry, orange peel, and cherry flavors. Bubbles are compact and finessed, with lively acidity, finishing with a refreshing burst of minerality framed by creamy nuances.

## WINEMAKING

In creating our Sparkling Brut Rosé, we blended a Pinot Noir base with Chardonnay. The Pinot Noir enhances the color, body, and flavor of our sparkling rosé while the chardonnay adds structure and white fruit and fresh floral notes. The coral-pink color of the final product comes from leaving the Pinot Noir juice in contact with the grape skins for a couple days during harvest. In the cellar, the traditional Methodé Champenoise is used to create the tiny bubbles in the bottle. This wine was then rested on the spent yeast cells for three years before disgorgement in January 2020.

VINTAGE	2015
WINE TYPE	Sparkling Wine
BLEND COMPOSITION	90% Pinot Noir, 10% Chardonnay
APPELLATION	100% Carneros Napa Valley
HARVEST DATE	August 6, 2015
BOTTLED	April 21, 2016
ACID	0.94 g/100ml TA
pH	2.95 pH
ALCOHOL	12%
PROPRIETORS	Rich & Leslie Frank
WINEMAKER	Todd Graff

FRANK FAMILY  
VINEYARDS

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