

FRANK FAMILY VINEYARDS



Women in Wine

SPRING 2019

Greetings From Leslie Frank



This past October in the midst of our *Frank Drinks Pink* campaign in honor of Breast Cancer Awareness Month, we received a heartfelt and sobering letter from a wine club member. It contained a message from a breast cancer survivor of 16 years who had just experienced the devastating loss of her house in a fire. Our *Frank Drinks Pink* T-shirt was literally the only item of clothing she had left, and she thanked us for putting it on her back. This letter got me thinking about how the positive actions we take as individuals, as a company, and as a collective whole can make an impact on the lives of others. While the degree of that impact may vary, I believe every bit counts.

As we embark on a new year — the theme we intend to follow throughout 2019 is, *Make A Difference*. We are starting with this *Women in Wine* issue of our newsletter. It was created to highlight the women of Frank Family Vineyards who are an integral part of every facet of our business. Together we work for a common goal — learning from, inspiring each other, and hopefully making a difference along the way.

One woman who comes to mind as I write this article is the late Edythe Frank, mother to Rich Frank and my mother-in-law. Her friends called her Edy, an endearing name for a woman who was a pillar of strength in the Frank family, and who taught those around her the importance of giving back to the community. Edy was also a cancer survivor and she lived to the age of 94. We will always remember this courageous, caring woman who lived her life in order to make a difference in the lives of others. And we share her legacy in every bottle of our Lady Edythe Reserve Sparkling Wine — which exudes the same elegance and effervescence as the woman it is named after.

Now, I invite you to pour a glass of Frank Family wine and peruse the pages of the *Women in Wine Spring 2019* issue which recognizes all the amazing women who make what we do at Frank Family Vineyards possible.

Cheers! *Leslie Frank*

MARK YOUR CALENDARS!

CABERNET COOKOUT
JUNE 22, 2019
6PM – 9PM

WINEMAKER DINNER
JULY 27, 2019
7PM – 10PM
TICKETS GO ON SALE MARCH 2019

**CHARDONNAY AND
LOBSTER DINNER**
AUGUST 17, 2019
6PM – 9PM

**WINSTON HILL CLUB
HARVEST DINNER**
BY INVITATION ONLY
SEPTEMBER 28, 2019
7PM – 10PM

**MEMBER HOLIDAY
DINNER**
DECEMBER 7, 2019
6PM – 9PM
TICKETS GO ON SALE OCTOBER 2019

**SOUTHEAST ASIA
WINE CRUISE WITH
RICH & LESLIE FRANK**
JANUARY 18
TO
FEBRUARY 1, 2020

The New Releases

Winemaker: Todd Graff



2011 LADY EDYTHE RESERVE | SPARKLING

Blend Composition

74% Chardonnay, 26% Pinot Noir

Cooperage

25% barrel fermented and aged

Appellation

100% Carneros, Napa Valley

Winemaking

A challenging year in the vineyard reaped rewards in the cellar. After a consistently cool growing season, our grapes were harvested on September 2 and 19, 2011. Using the labor intensive Méthode Champenoise, our Lady Edythe Reserve underwent secondary fermentation in the bottle. Our reserve sparkling then rested on spent yeast cells for six years before disgorgement in May 2018. Six months of additional rest post-disgorgement ensured the maximum expression of this exemplary wine.

Tasting Notes

Named in honor of Rich Frank's late mother, Edythe, the Lady Edythe Reserve is a beautifully mature and rich sparkling wine. It shines with minerality and texture of Chardonnay and Pinot Noir from our Lewis Vineyard in Carneros. Its intensity and concentration come from resting on spent yeast for six years before disgorgement. The six additional months spent resting post-disgorgement make for a ripe, yet toasty wine, crisp and deliciously in balance.



2014 BRUT ROSÉ | SPARKLING

Blend Composition

88% Pinot Noir, 12% Chardonnay

Appellation

100% Carneros, Napa Valley

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 salmon-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 nearly three years before disgorgement in January 2018.

Tasting Notes

The 2014 Sparkling Brut Rosé comes across as lively yet balanced, with nostalgic, summery flavors of strawberry sorbet, orange peel, and fresh red cherry woven throughout. The abundance of finessed fruit flavors on the nose and on the palate are framed by toasty, creamy nuances.





2017 SANGIACOMO RESERVE | CHARDONNAY

Blend Composition

100% Chardonnay

Appellation

Sonoma Coast

The defining characteristic of the Sonoma Coast appellation is its direct, daily influence from the Pacific Ocean. The grapes for our Sangiacomo Chardonnay are grown on rolling hills in the southern end of the Petaluma Gap, named after a coastal mountain opening that allows winds from the Pacific to breeze through the town of Petaluma and then roar to San Pablo Bay. Here, wind and fog create the perfect cool climate conditions to produce Chardonnay of extraordinary depth and balance.

Cooperage

Barrel fermented in 20% new, 80% once-filled French oak barrels for 11 months. While ageing on the lees, the wine was hand stirred regularly to promote depth and longevity.

Tasting Notes

Creamy stone fruit and citrus flavors provide an elegant richness to this coastal white. Structured in ample tangy acidity, the Sangiacomo Chardonnay impresses from the first sip, offering softly layered hints of yellow plum, pear, and sea spray. Light and fresh on the palate, it lingers with wafts of passion fruit and a thirst quenching minerality.



2017 BECKSTOFFER RESERVE | CHARDONNAY

Blend Composition

100% Chardonnay

Appellation

Carneros, Napa Valley

Influenced by the cooling effect of the Pacific Ocean, in combination with summer fog, warm days and a long growing season, the Carneros wine region is ideally suited for growing cool climate varieties like Chardonnay. Its unique characteristics based on climate and on its geographical features — the Pacific Ocean, the Coast Mountain Ranges and the San Pablo Bay — put a distinctive stamp on the grapes. The grapes for our Beckstoffer Chardonnay are sustainably farmed on 410 acres of planted land on Carneros Lake Vineyard on the Napa side of the Los Carneros Appellation and were harvested on September 13, 2017.

Cooperage

Barrel fermented in 40% new, 60% once-filled French oak barrels for 11 months. While ageing on the lees, the wine was hand stirred regularly to promote depth and longevity.

Tasting Notes

This balanced wine hits all the notes on both sides of the spectrum. It's full in body yet soft in texture. It's big in style yet round and smooth on the finish. Spicy nutmeg perfectly complements the sweet flavors of baked pineapple and honeyed apricot. Generous oak is kept in check with refreshing acidity that is sure to leave a lasting impression.

2017 LEWIS VINEYARD RESERVE | CHARDONNAY

Blend Composition

100% Chardonnay

Appellation

Lewis Vineyard, Carneros, Napa Valley

Located in the heart of Napa-Carneros, touching the shores of San Pablo Bay, the Lewis Vineyard is named after Rich Frank's eldest grandson, Lewis and was purchased in 2000. Gently rolling hills span 86 acres, 58 of which are planted to Chardonnay. Our Lewis Vineyard consists primarily of shallow and dense clay loam soils, receiving only 20 inches of rainfall annually. The restricting soils in combination with the maritime influence from proximity to the bay, result in extremely low yields, producing grapes with strong character and balanced acidity. The practice of cool climate viticulture and the planting of small-clustered Dijon clones, such as clone 95, contribute to an intensity that is found in the Chardonnays of Frank Family's Lewis Vineyard.

Cooperage

11 months in 100% new French oak barrels.

Tasting Notes

The 2017 Lewis Vineyard Reserve Chardonnay is deep and complex, with classic Chardonnay roundness and richness upheld by brilliant, bracing acidity. Notes of supremely ripe tropical fruit, lemon curd, and magnolia blossom mingle on the expansive palate in delicious harmony. Vanilla and honey nuances meld into the soft yet lengthy finish.



2017 LEWIS VINEYARD RESERVE | PINOT NOIR

Blend Composition

100% Pinot Noir

Appellation

Located in the heart of Napa-Carneros (in southern Napa Valley) near the shores of San Pablo Bay, the Lewis Vineyard was purchased by Rich Frank in 2000 and is named for Paul Frank's son, Lewis. It is made up of 86 acres of gently rolling hills usually covered with morning fog, with 58 acres planted to Chardonnay and 10 acres planted to Pinot Noir. The predominant maritime influence of the Pacific Ocean creates the long growing season and cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varieties. The Lewis Vineyard consists primarily of shallow and dense clay loam soils, receiving only 20 inches of rainfall annually.

Overall, the maritime influence and the restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity.

Cooperage

10 months in 50% new French oak barrels, 50% once-filled French oak barrels.

Tasting Notes

Deep dark purple in color, the 2017 Lewis Vineyard Reserve Pinot Noir offers seductive black cherry, roasted savory herb, and spice notes with a toasty undercurrent of espresso beans and red peppercorn. Structured, rich, and round, it delivers silken cranberry, rose petals, and nutmeg flavors with bracing freshness and a lengthy, savory finish.





2016 WINSTON HILL RESERVE | SANGIOVESE

Blend Composition

90% Sangiovese, 9% Cabernet Franc, 1% Cabernet Sauvignon

Appellation

Winston Hill Vineyard, Rutherford, Napa Valley

Vineyards

Named after Rich and Leslie's late English Springer-Spaniel, Winston Hill is the first vineyard in Frank Family's collection, set in the prestigious Rutherford viticultural appellation, rising nearly 500 feet above the valley floor. Our estate vineyard produces wines acclaimed as First Growth Quality, with 35 planted acres across the 107-acre lot, that receives some of the longest hours of sunshine in the valley. Extensive hand labor balances the vine canopy and maintains extremely low yields, producing rich and concentrated berries. Typical warm, summer days not only give way to cool nights with soft mountain breezes, but also create a soil consisting of well-drained, volcanic deposits and sandstone.

Cooperage

17 months in 35% new French oak barrels and 65% once and twice filled French oak barrels.

Tasting Notes

The 2016 Winston Hill Reserve Sangiovese reveals savory, roasted herb and blackberry aromas. Concentrated and finessed waves of jammy fruit, earth, kirsch, and wisps of smoke are interwoven throughout the full-bodied and muscular palate all the way through the lengthy finish. Approachable tannins deliver a slight, youthful grip with the promise of ageability.



2016 NAPA VALLEY | CABERNET SAUVIGNON

Blend Composition

90% Cabernet Sauvignon, 9% Merlot, 1% Cabernet Franc

Appellation

Napa Valley

Set East of Vaca Mountain range in Napa's Capell Valley, our S & J Vineyard is named after Rich Frank's grandchildren, Stella and Jeremy, and was purchased in 2000. The soils are well-drained and clay loam-based, reminiscent of the Rutherford Bench. The cold nights balanced with warm days ensure the long, even ripening of Cabernet Sauvignon.

The Benjamin Vineyard is located east of Conn Creek Road in the heart of the Rutherford AVA. Purchased by Rich Frank in 2012, the 87-acre parcel was formerly known as Wood's Ranch. Today, it is named for Rich's youngest grandson – part of Frank Family's third generation. The vineyard's location on the valley floor exposes it to long hours of sunshine, and cool breezy nights, allowing for slow and steady grape maturation and producing incredibly balanced wines. Benjamin Vineyard is composed of gravelly loam soil as a result of sediment from the Conn Creek and Napa River, which flowed through the region thousands of years ago.

Cooperage

20 months in 33% new and 67% once and twice-filled French oak barrels.

Tasting Notes

Seamlessly woven in black cherry and cocoa, our flagship Cabernet Sauvignon is sumptuous and seductive in structure and complexity. The palate offers flavors of hazelnut, baked plum, and cloves while brilliant acidity on the finish balance the concentration of flavors and tannins.

2016 THE RILEY | BORDEAUX BLEND

Blend Composition

68% Merlot, 24% Cabernet Sauvignon, 8% Cabernet Franc

Appellation

Napa Valley

The Riley is Frank Family's Merlot-driven red blend, named for Rich and Leslie Frank's late German Shephard rescue, Riley. Sourced from our Estate Benjamin Ranch as well as fruit from grower-partners throughout Napa Valley, this wine showcases some of the finest Merlot, Cabernet Sauvignon, and Cabernet Franc vineyards in the valley.

Cooperage

21 months in 50% new French oak barrels and 50% once-used barrels.

Tasting Notes

This dark scarlet wine shows balanced notes of plum, vanilla, pencil shavings, and cassis. Supple tannins and a full-body provide structure to the fruit and enhances The Riley's overall depth. It offers a bright splash on the finish that carries.



2016 PATRIARCH | CABERNET SAUVIGNON

Blend Composition

100% Cabernet Sauvignon

Appellation

Winston Hill Vineyard, Rutherford, Napa Valley

Named after Rich's English Springer-Spaniel, Winston Hill is the first vineyard in Frank Family's collection, set in the prestigious Rutherford viticultural appellation, rising nearly 500 feet above the valley floor. Our estate vineyard produces wines acclaimed as First Growth Quality, with 35 planted acres across the 107-acre lot, that receives some of the longest hours of sunshine in the valley. Extensive hand labor balances the vine canopy and maintains extremely low yields, producing rich and concentrated berries. Typical warm, summer days not only give way to cool nights with soft mountain breezes, but also create a soil consisting of well-drained, volcanic deposits and sandstone.

Cooperage

21 months in 75% new French oak barrels and 25% once-filled French oak barrels.

Tasting Notes

This 100% varietal wine is powerfully concentrated, layering its espresso, blackberry, and chocolate notes with toast and oak. Luxuriously textured and silky smooth, the Patriarch is plush and full-bodied on the palate with seamless and well-integrated tannins. It finishes with generous flavors of nutmeg, vanilla, and crème de cassis.





Frank Family's Women Winemaking Team

Our winemaking team at Frank Family is chock full of intelligent and talented women with a can-do spirit.

Wine has long been a male-dominated business.

In fact, women only represent 10-15% of California's winemakers.

But, slowly, surely, that paradigm is changing.

We want to highlight the contributions of two ladies in particular and create visibility for remarkable women winemakers everywhere who are influencing today's wine industry.

WE RAISE A GLASS TO YOU!

COREY WHITAKER ASSISTANT WINEMAKER



"The thing I love most about winemaking (aside from drinking the final product) — the job is constantly evolving, is always fresh, and never mundane."

Despite family trips to Sonoma County growing up, winemaking was not always the evident career path for Corey Whitaker. Rather, she dedicated her studies to biology and chemistry during her schooling at San Diego State University. It wasn't until taking an economic botany class, that her deep-rooted passion for wine started to blossom. The class took a trip to a winery in Temecula, California and Corey saw for the first time how integrated winemaking and science are. She fell in love.

After college, Corey spent time traveling the U.S. before ultimately settling down in Northern California Wine Country. A job in the tasting room of Marimar Estate in the Russian River Valley sparked her love for winemaking once again and the rest is history. Starting as a lab technician at Ferrari-Carano Vineyards in Sonoma County, Corey worked her way up from there. She joined Frank Family Vineyards as our enologist and quickly became an essential component to our winemaking team. Today, Corey is our Assistant Winemaker, where she's always applying her knowledge of science and love for wine to make her mark on our hand-crafted and estate-driven collections.

WAVERLY ACCURSO ENOLOGIST

A Northern California native from Granite Bay, Waverly has held many roles in the wine industry. She studied Wine Business at California Polytechnic State University in San Luis Obispo. However, upon graduating, she realized it was the production side of the industry that intrigued her more. Looking for more hands-on experience, Waverly worked three grueling harvests around the world from Sonoma and Anderson Valley to Victoria, Australia. During this time, Waverly developed her passion for winemaking and met some remarkable mentors who encouraged her to pursue this profession.



"I have always looked up to women in winemaking. It takes a lot of physical demand and strength. But we can do it just as well, if not better, than anyone else! I am proud to work among the women of the Napa Valley wine industry and hope to continue to see a rise in numbers."

After traveling the globe as a cellar intern, Waverly started as a lab tech and worked up to an Enologist at Roederer Estate in Anderson Valley. She moved to Napa Valley in June 2018 and has been an important member of our production team ever since. When Waverly isn't rolling up her sleeves in the wine lab, she can be found traveling, practicing yoga, snowboarding, and drinking fine wine (of course). When asked what she loves most about her job in winemaking, Waverly says its being part of a product that brings people so much joy that is most rewarding to her.

Polenta Under Glass

Recipe

CURATED BY

Chef Michael Chiarello, Bottega Napa Valley

WINE PAIRING

Frank Family Winston Hill Reserve Sangiovese

BALSAMIC SAUCE

2 cups of balsamic vinegar
1 shallot chopped
¼ cup extra-virgin olive oil
2 cups coarsely chopped yellow onion
1 cup coarsely chopped carrot
1 cup coarsely chopped celery
2 bay leaves
3 cups dry red wine
8 cups chicken stock (or veal or rabbit stock)
6 black peppercorns
4 tablespoons unsalted butter

ANCIENT-GRAIN POLENTA

1 ¼ cups heavy cream*
3 cups cold water
Pinch of sea salt, preferably gray salt
1 cup fine-ground polenta
½ teaspoon freshly grated nutmeg
½ cup shredded fontina cheese
¼ cup freshly grated Parmesan cheese

MUSHROOMS

3 tablespoons extra-virgin olive oil, plus more if needed
10 ounces cultivated or wild mushrooms such as shiitakes, chanterelles, and morels, cleaned and trimmed (stem shiitakes, if using)
Pinch of sea salt, preferably gray salt
Freshly ground black pepper
½ teaspoon minced garlic
½ teaspoon minced fresh thyme
1 teaspoon minced fresh flat-leaf parsley

PARM CROSTINI

1 cup freshly grated Parmesan cheese

*CHEF'S NOTES

Consider the polenta recipe a template; you can substitute any liquid for the cream. Try it with chicken stock, tomato sauce or vegetable juice.

"This is creamy like you've never known creamy—it's almost like a warm, savory, textured crème brûlée with a light, thin crust of cheese instead of sweetness ... Instead of a fancy glass dome, I serve this in a glass canning jar because it reminds me of the skill and resourcefulness of all the women in my life who've made royalty-worthy food from simple backyard ingredients. The polenta is best made an hour or two before you plan to serve it; cover it with a sheet of waxed paper smoothed onto the surface. If you'd like to make it the day before, you might need to add some liquid when you heat it. Definitely make the balsamic sauce the day before, so you can chill it overnight and lift off the fat; then rewarm it and add a final touch of butter just before serving. The Parm Crostini can be made a day or two ahead of time as well."

— Michael Chiarello

FOR THE BALSAMIC SAUCE

In a small saucepan, combine the vinegar and shallot. Bring to a simmer over medium heat and cool until reduced by half, about 10 minutes. Remove from the heat and set aside.

In a large saucepan, heat the olive oil over medium-low heat and add the onions, carrots, celery, and bay leaves. Cook, stirring occasionally, until the vegetables are a deep brown, about 20 minutes. Add the red wine and reduce the heat to medium-low. Cook to reduce by half, about 10 minutes.

While the vegetables are cooking, pour the stock into a stockpot, add the peppercorns, and cook over high heat until the liquid is reduced by half, about 15 minutes. Pour the reduced stock into the pan with the red wine and vegetables. Cook for 5 minutes over medium heat. Add the reduced balsamic vinegar. Remove the heat, stir in the butter and set aside.

FOR THE POLENTA

In a large, heavy saucepan, combine the heavy cream, water, and salt. Bring to a boil over high heat and then reduce the heat to medium. Gradually whisk in the polenta in a slow, steady stream. Whisk until the liquid boils again and the grains are suspended in the liquid. Keep whisking so the polenta doesn't scorch. Once it comes to a simmer, switch to a wooden spoon and stir every few minutes until the polenta is creamy without any hint of grittiness, 15 to 20 minutes. Remove the heat and stir in the nutmeg, fontina, and Parmesan.

FINAL TOUCHES

Spoon ½ cup polenta into each of 6 half-pint French glass canning jars with attached lids. Place 1 Parmesan Crostini on top, either neatly resting on the surface of the polenta or slid into the surface at an angle. Divide the mushrooms among the jars. Serve the balsamic sauce at the table and let guests pour a few tablespoons of it per serving. Pour any remaining sauce into small creamers or pitchers so guests can pour on more sauce as they wish.

FOR THE MUSHROOMS

Heat a large sauté pan or skillet over high heat, add the 3 tablespoons oil, and heat until it shimmers. Add the mushrooms, but no more than two deep anywhere in the pan. Mushrooms over heat can be temperamental; don't stir them, don't salt them, and don't turn them until the bottom layer is brown, about 2 minutes. Reduce the heat to medium and sauté until the garlic shows a light brown color. Add the thyme and listen to it crackle in the pan. Add the parsley and toss. Remove from the heat and set aside. You can cook the mushrooms up to 1 hour before serving.

FOR THE PARM CROSTINI

Preheat the oven to 425°F. Line a baking sheet with a silicone mat or parchment paper. If you have them, place size 3-inch ring molds on the prepared pan. Inside each ring mold, evenly spoon about 2 tablespoons grated Parmesan. To make without ring molds, spoon 6 mounds of Parmesan about 2 inches apart, and spread into thin, even rounds.

Slide the pan into the oven and bake until the Parmesan is melted into disks that are just beginning to brown, 3 to 5 minutes. Store these stacked in an airtight container for up to 3 days.

Employee Spotlight

JENNIFER HIGGINS

This March, Jennifer Higgins is embarking on 11 years with Frank Family Vineyards. As our Retail Operations Administrative Assistant, Jen serves as the liaison between our Retail Sales department and Accounting, managing compliance, website orders, and customer service. Jen's day to day involves so many people across multiple departments. If you joined us for wine club gatherings in the past, chances are you've met Jen. You can usually find her pouring wine behind the bar or greeting guests with a glass of bubbles upon arrival at many of our events throughout the year.



- 1. What are three words that describe Frank Family Vineyards?*
Family, loyalty, and reliable.
- 2. What is your proudest moment at Frank Family Vineyards?*
I don't know if I have one particular moment that stands out. I am really proud that I contribute to so many different departments from Wine Club and Events to Accounting to the Tasting Room. It makes me feel like an integral part of Frank Family's success.
- 3. How do you define success?*
I think success is having pride in your job and feeling good about the work you do.

- 4. What inspires you?*
My family, and creating and listening to music. I sing in a barbershop quartet called Sweet Adeline's and it's a constant source of creative inspiration for me.
- 5. What's your favorite Frank Family wine to drink this spring?*
The Lewis Reserve Chardonnay is my favorite wine all year round. It's just so yummy. I especially love sharing a bottle with my mother, who only drinks white wine. We've shared many laughs and many tears over this wine throughout the years.

PATTI BASHOR

Patti Bashor is coming up on her 16th year as Controller for Frank Family Vineyards. Her role has her dealing with just about every aspect of the business from the grapes and vineyards to wine sales and inventory management. Patti sees it all from beginning to end. She describes it as "being in the trenches of the company." It's an incredibly intricate position and Patti is the perfect person to lead our Accounting team.



- 1. How would you describe Frank Family Vineyards?*
It's truly a beautiful place to work. Sometimes I take it for granted because I see it every day, but when the sun shines in a different way or when the leaves start changing in the fall, I'm reminded just how lucky I am to call this winery my second home.
- 2. What do you like most about working at Frank Family Vineyards?*
I can do accounting at many other types of businesses but what keeps me here is that I feel valued and rewarded. I really enjoy the people I work with and we've all become a family.
- 3. What have you gained from working at Frank Family Vineyards?*
I've learned how to step out of my comfort zone. I've been given many new opportunities to do new things, sometimes things I don't necessarily want to do. But, I'm grateful for the confidence this job has given me to try them any ways!

- 4. Any fun facts about yourself that you can share?*
I taught myself how to crochet as a child and have enjoyed doing it ever since. I've made blankets, dolls, and I even crocheted my Christmas sweater last year for our annual holiday party in the office.
- 5. What's your favorite Frank Family wine to drink this spring?*
There are so many amazing wines to choose from, but I gravitate towards our Lewis Reserve Pinot Noir, especially in the Spring time. It's lighter and a little more fruit forward than a Cabernet and makes a delicious pairing for my scallop potato recipe that I make for Easter dinner every year.

Host A Private Event



Experience the art of Napa Valley hospitality and discover what makes our wines unique by hosting your special event at Frank Family Vineyards. We have a selection of stunning spaces for gatherings of all sizes, including the Historic Stone Building, picnic grounds, the Estate Courtyard and the Member's Lawn.

Our Events Team



Marisa McCann
Marketing and Events Manager

"At the end of the day, an ordinary celebration can become truly extraordinary — with the right setting, enjoyable company, and of course, the best wine."

Laura Green
Events Coordinator

"I'm so grateful for our excellent team at Frank Family Vineyards. Designing events is tough work but there's nothing more rewarding than seeing your months of planning and hard work materialize into a fabulous event that exceeds all expectations."



INQUIRE

Please contact our Events department to inquire about our exclusive offerings for private events at events@FrankFamilyVineyards.com.
www.frankfamilyvineyards.com/private-events

Frank Drinks Pink for Breast Cancer Awareness



One year after the devastating wild fires ravaged through Napa and Sonoma wine country, Frank Family Vineyards felt inspired to do our small (but impactful) part to make a difference in our community. As the common thread of love, hope, and resiliency wove into October with National Breast Cancer Awareness Month, we launched our *Frank Drinks Pink* campaign with the purpose to increase awareness and raise funds to tackle breast cancer. All month long, we donated 10% of each 2014 Sparkling Brut Rosé bottle purchase to the Breast Cancer Research Foundation (BCRF). We also created and sold *Drink Pink* T-shirts online and in our tasting room to promote the cause. We shared our campaign on social media with the

hashtag #FrankDrinksPink and are deeply touched with the outpouring of love and support we received. We thank everyone who joined us in our cause whether by purchasing a bottle, wearing our T-shirt, or sharing our message with family and friends. Together, we raised \$10,000.00 for breast cancer research. This investment enables the BCRF to support work of 300 trailblazing investigators at leading medical and academic institutions across 14 countries. We're grateful for your help in propelling breast cancer research forward, toward new preventative and treatment options at a faster speed than ever before. On behalf of those women that will be diagnosed this year, next year, and a decade from now, we thank you so much for your support.



Honoring Our Matriarch

This year we are proud to release the 2011 vintage of our signature Reserve Sparkling Wine, named Lady Edythe, in honor of Rich Frank's mother, Edythe Frank. "She was a meticulous woman," says Rich, reminiscing on life growing up with his mom.

"Our joke was that if you got up to use the bathroom in the middle of the night, she would have made your bed before you returned." Our Reserve Sparkling Wine captures the spirit of a woman whose strength and elegance defined her, and shaped young Rich Frank into the person he would become.

Rich's father, Hy Frank, first met Edythe on a blind date in Brooklyn, New York, set up by mutual friends. Upon the evening's end, Hy offered to escort Edythe home, only to discover that they lived in the same apartment building, on the same floor. Marriage followed soon after, and as America's involvement in the War intensified, Hy responded to the call to protect American values by enlisting in the United States Army. While Hy was overseas serving our country during World War II, Edythe worked at Macy's in New York to help make ends meet, leaving young Rich in the care of his grandparents while she worked in the City.

Upon his return to the States, Edythe and Hy embarked on their version of the American Dream: Hy ran a

meatpacking business, leaving for work at 3 in the morning every day, and Edythe ran their home. Family was everything in the Frank household, and Edythe's role as caretaker extended to Hy's parents as they aged.

Their home welcomed many visitors and was a staple for Hy's weekly Gin Rummy game, in large part due to Edythe's sense of hospitality and great cooking. She was very involved in the community, and when her dear friend Zelda Grossburg passed away due to complications with Leukemia, Edythe created a charitable foundation to help others suffering from this disease.

She was also President of the local Women's League, raising money in the neighborhood by collecting used goods throughout the year and hosting an annual rummage sale, to support cerebral palsy. "As kids, my brother Billy and I would work at the sale, carrying furniture back to people's homes," says Rich. "My dad strictly forbade us from ever taking a tip for this, always stressing that this was for people in need."

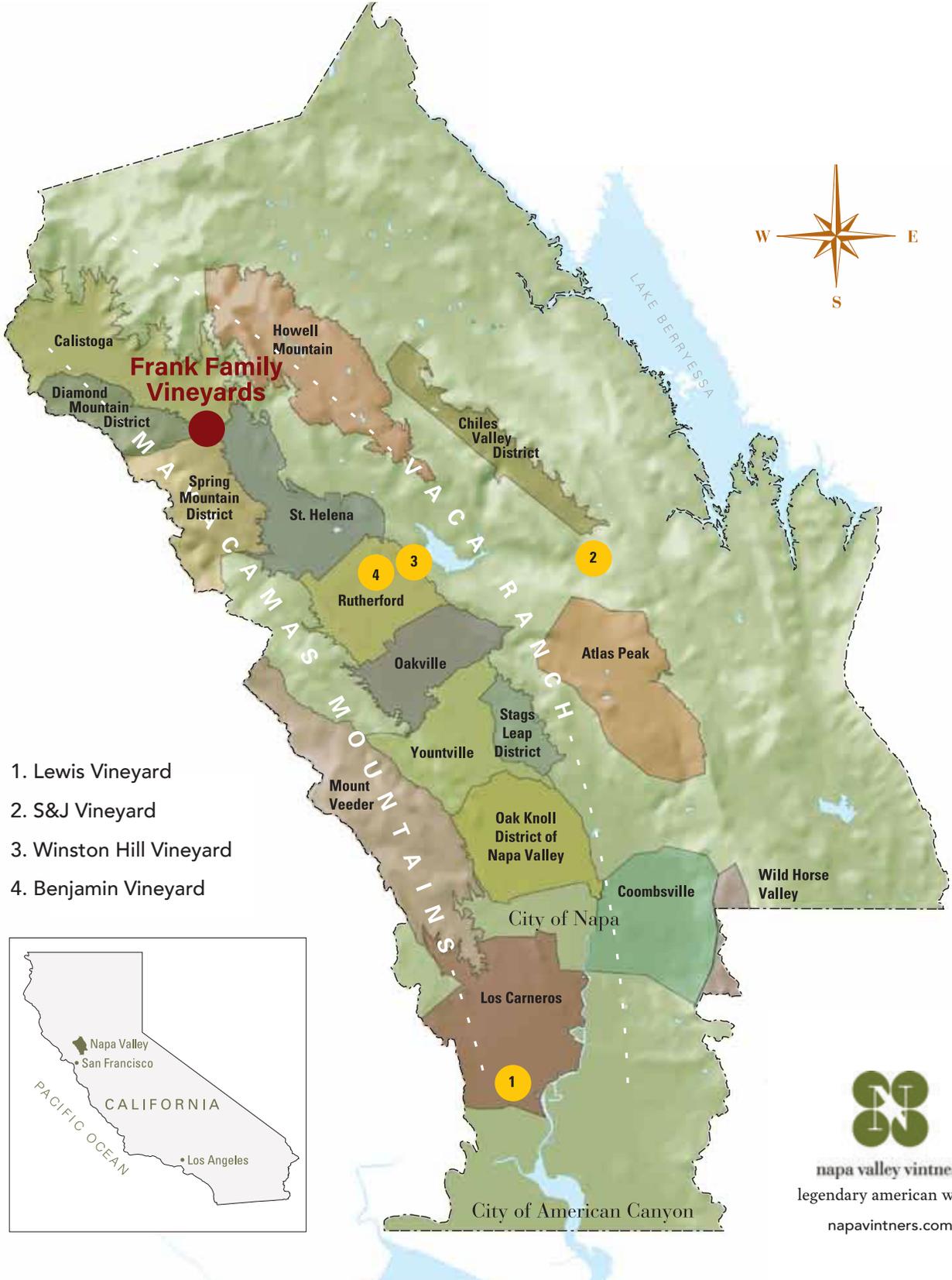
In their world of Bayside, New York, Edythe and Hy raised two sons, provided for them, and instilled in them the values of hard work, humility, education, and family. All values that we aspire to every day in the work we do here at the winery.

WE HONOR THE MEMORY OF THIS REMARKABLE WOMAN

with the wine that bears her name, and so much of Edythe's character can be found in a glass of our Reserve Sparkling Wine; elegant and sophisticated, graceful yet powerful, and possessing a depth of character and complexity that deserves recognition. We hope you enjoy this wonderful wine and share it with those you love in the spirit with which it was made.



The Napa Valley Appellation And Its Sub-Appellations



- 1. Lewis Vineyard
- 2. S&J Vineyard
- 3. Winston Hill Vineyard
- 4. Benjamin Vineyard



napa valley vintners
 legendary american wines
napavintners.com

FRANK FAMILY VINEYARDS
 1091 Larkmead Lane | Calistoga, CA 94515 | 707.942.0859
FrankFamilyVineyards.com | Find us on Facebook