

FRANK FAMILY VINEYARDS

DECANTER & GLASSWARE PAIRINGS

*Choosing the Proper Wine Decanter
and Glassware for Your Needs*

ELEVATED EXPERIENCE

*Taking our Food and Wine
Pairing to New Heights*

LAY OF THE LAND

*Celebrating our Land
& Grower Partners*





Contents

2 WELCOME

Welcome letter from winemaker Todd Graff

4 CURRENT RELEASES

Browse this season's wine offerings from Chardonnay to sparkling to Cabernet

12 FEATURE: LAY OF THE LAND

Discover the beauty of the Carneros region as we highlight Lewis Vineyard and our neighbors

16 WHAT'S NEW?

Learn what we have been up to at Frank Family from donating meals to the hungry to hosting one of Napa's newest music festivals

18 WINE CARING AND SERVING TIPS

How to choose the proper decanter and stemware for your needs



20

20 ELEVATED EXPERIENCE

Glimpse the latest wine and food pairings from our most popular tasting

22 FRANK FOR A CAUSE

Help us support Autism Speaks during Autism Awareness Month

24 EMPLOYEE SPOTLIGHT

Two different people in two different roles share why they love to work for Frank Family Vineyards

25 MEMBER SPOTLIGHT

Friends and family share their stories and photos of how they enjoy Frank Family

26 NAPA VALLEY GUIDE + 2020 EVENTS

Plan your 2020 trip to Napa Wine Country with our insider tips on where to eat and stay

22

SPRING. A time of awakening and new beginnings. It's also a busy time at the winery. Inside the cellar, our Chardonnays are lying in wait, and there's a flurry of activity in preparation for their release. Red wines are in barrel, in various stages of aging.

But in the vineyard is where one can see the most change and the promise of a new vintage. Even before the buds break open, our vineyard crew is in action to prune, clean, trim, and guide the vines for the upcoming growing season.

As we're optimistic for the year ahead, I'm honored to introduce some standout vintages throughout this issue, namely our 2018 Chardonnays. It's been exciting to see our Chardonnay program grow and evolve over the years. We have found a second home in Carneros at Lewis Vineyard, the source of some of our best fruit every year.

In this issue, we celebrate our land as well as our long-time grower partners and share how their unwavering commitment to quality and strong taste of time-honored tradition mirrors ours.

Family wineries are becoming more and more rare in the wine industry, and we're grateful to be among the established few, and to have the opportunity to work with other family owned and operated businesses like the Beckstoffers and Sangiacomos.

Ultimately, our goal is for each wine to tell a story. Every single bottle is a narrative of not only the vintage and the land it comes from, but of the people who whole-heartedly work together to create it. I hope you can taste that when you open each new release.

Cheers!

Todd Graff
General Manager and Winemaker

Reserve Chardonnays

I. 2018 Lewis Vineyard Chardonnay

Blend Composition
100% Chardonnay

Appellation
Carneros, Napa Valley

Winemaking
11 months in 100% new French oak

Tasting Notes
A compelling combination of vanilla, mango, and pineapple aromas invite the nose into this wine, where wafts of lemon curd and toast arise. The palate is rich in texture, balanced by brilliant, bracing acidity. Flavors of magnolia blossom, honey, and crème brûlée mingle in delicious harmony leading to a soft yet lengthy finish.

II. 2018 Sangiacomo Chardonnay

Blend Composition
100% Chardonnay

Appellation
Sonoma Coast

Winemaking
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 Sonoma Coast wine. Structured in ample acidity, the Sangiacomo Chardonnay impresses from the first sip, offering softly layered hints of lemon peel and apple pie. Light and fresh on the palate, it lingers with waves of fresh cut Bartlett pears and a thirst quenching minerality.

III. 2018 Beckstoffer Chardonnay

Blend Composition
100% Chardonnay

Appellation
Carneros, Napa Valley

Winemaking
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
Full-bodied, soft and round, the Beckstoffer Chardonnay shows warm spices complemented by bold tropical fruit. Baked pineapple, nutmeg, and whipping cream provide a luscious backdrop of inviting flavor that meets companionship in crushed stones and apple blossom on the lengthy and mineral finish.



Sparkling Wines

I. 2014 Blanc de Blancs

Blend Composition
100% Chardonnay

Appellation
Carneros, Napa Valley

Winemaking

A defining feature of the remarkable 2014 vintage is the consistent and even growing of the grapes. A warm growing season led to an early harvest. Our Chardonnay for the Blanc de Blancs was hand-picked in mid-August from our Lewis Vineyard in Carneros. Our Blanc de Blancs is crafted in our cellar using the traditional *Méthode Champenoise* whereby the secondary fermentation occurs in the bottle. This wine aged on the lees for four years and was hand riddled before disgorgement in February 2018.

Tasting Notes

Our signature sparkling wine, the Blanc de Blancs is hand-crafted from 100% estate-grown Chardonnay. It has a beautiful bouquet marked by floral and citrus notes. The palate is fresh and vibrant, with a rich structure and creaminess that brings balance and intensity to the flavors. The refined finish shows remarkable length with excellent minerality and effervescent fruit that lingers.

III. 2011 Lady Edythe Reserve Brut

Blend Composition
74% Chardonnay, 26% Pinot Noir

Appellation
Carneros, Napa Valley

Winemaking

25% barrel fermented and aged

Tasting Notes

Named in honor of Rich Frank's 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 seven years before disgorgement. The six additional months spent resting post-disgorgement make for a ripe, yet toasty wine, crisp and deliciously in balance.

II. Rouge

Blend Composition
72% Pinot Noir, 17% Chardonnay, 11% Petite Sirah

Appellation
Carneros, Napa Valley

Winemaking

Like all Frank Family sparkling wines, our Rouge is created using the *Méthode Champenoise* 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. The addition of 11% Petite Sirah also contributes to the richly concentrated appearance and fruit flavors in this unique red sparkling wine. This wine rested on spent yeast cells for three years and was hand riddled before disgorgement in February 2019.

Tasting Notes

A fascinating Frank Family classic, the Rouge is scarlet ruby-colored and opens with attractive aromas of lavender, vanilla bean, and black cherry. A silken, creamy mousse is upheld by fresh acidity—pleasant flavors of spiced cranberry and cardamom fill the palate and round out the lengthy finish.

IV. 2015 Brut Rosé

Blend Composition
90% Pinot Noir, 10% Chardonnay

Appellation
Carneros, Napa Valley

Winemaking

The traditional *Méthode Champenoise* is used to create the tiny bubbles in the bottle. This wine rested on spent yeast cells for three years before disgorgement in January 2020.

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.

Reserve Reds

I. 2018 Lewis Vineyard Pinot Noir

Blend Composition
100% Pinot Noir

Appellation
Carneros, Napa Valley

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

Tasting Notes
Elegant aromas of violet and dark red cherry greet the nose on this vineyard-designate Pinot Noir. The palate is plush in feel, delivering wild strawberry and floral flavors alongside cracked pepper and dried herb. There is a fresh zip mid-palette, leading to a round and lengthy finish.

III. 2017 The Riley

Blend Composition
82% Merlot, 9% Cabernet Franc, 6% Cabernet Sauvignon, 3% Petite Verdot

Appellation
Napa Valley

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

Tasting Notes
There's a healthy percentage of Cabernet Franc, Cabernet Sauvignon and Petite Verdot in this Merlot-based wine, which presents bright red fruit, soft oak, and vanilla notions. Its peppery spice and floral notes speak to the Cabernet Franc within, while the overall texture and breadth of the wine is lengthy, food-friendly and luscious.

II. 2014 Patriarch

Blend Composition
100% Cabernet Sauvignon

Appellation
Rutherford, Napa Valley

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

Tasting Notes
This bold Cabernet has an intense deep purple coloring, leading with powerful notes of blackberries, vanilla, and nutmeg. Plush and full-bodied on the palate with seamless and well-integrated tannins, this wine has generous flavors of dark chocolate, blackberries, crème de cassis, and extraordinary length.

IV. 2017 Winston Hill Sangiovese

Blend Composition
92% Sangiovese, 4% Cabernet Franc, 4% Cabernet Sauvignon

Appellation
Rutherford, Napa Valley

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

Tasting Notes
Smooth and silky, this 100% estate-grown wine pairs juicy dark fruit flavors with fresh acidity for a lively, satisfying combination. Cassis, black pepper, and leather expand on the palate, as a velvety texture carries them through the finish.





Napa Valley Wines

I. 2018 Carneros Pinot Noir

Blend Composition
100% Pinot Noir

Appellation
Carneros, Napa Valley

Winemaking
10 months in 33% new French oak barrels, 67% once and twice-filled French oak barrels.

Tasting Notes
Bright ruby in color, the 2018 Carneros Pinot Noir is lively and fresh with a beautiful exploration of rose petal, pomegranate, and cranberry. It shows a wealth of flavor and texture with a full-bodied figure of ripeness and structured acidity.

II. 2017 Napa Valley Zinfandel

Blend Composition
91% Zinfandel, 9% Petite Sirah

Appellation
Napa Valley

Winemaking
16 months in 33% new French oak barrels, and 67% once and twice-filled French oak barrels

Tasting Notes
This rich, black fruit driven wine presents integrated ripeness, texture and complexity. Brambly blackberry and black cherry are accentuated by smatterings of crushed pepper and cinnamon on the full-bodied palate. The perfect amount of acid and tannin balance out the concentrated palate, leading to an expansive finish.

III. 2018 Carneros Chardonnay

Blend Composition
100% Chardonnay

Appellation
Carneros, Napa Valley

Winemaking
Barrel fermented in 34% new, 33% once and 33% twice-filled French oak barrels for 9 months. While ageing on the lees, the wine was hand stirred regularly to promote depth and longevity.

Tasting Notes
Hailing from acclaimed vineyard sites, the 2018 Carneros Chardonnay offers a creamy full body complemented by fresh, persistent acidity. Layers of yellow apple, lemon curd, baked pear, and toasted brioche lead to a balanced and lasting finish of vanilla and baking spice.

IV. 2016 Napa Valley Cabernet Sauvignon

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

Appellation
Napa Valley

Winemaking
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 is sumptuous and seductive in structure and complexity. The palate offers flavors of hazelnut, baked plum, and cloves while brilliant acidity on the finish balances the concentration of flavors and tannins.

The Lay of the Land

Frank Family Chardonnay



Lewis Vineyard, Carneros

OUR FAMILY OWNS 380 acres of vines throughout Napa Valley on four estate vineyards in Carneros, Rutherford, and Capell Valley. Strategically chosen over three decades, each vineyard has its own personality, just like each of Rich and Leslie's grandkids they are named after.

Consistently producing our best fruit year after year is Lewis Vineyard, the last vineyard before the bay off the backcountry roads of Carneros. Lewis Vineyard, paired with our long-term grower partners, give our winemaking team exceptional quality and unparalleled depth when it comes to crafting Frank Family Chardonnay. Grapes are grown precisely to our standards thanks to Frank Family's strong relationships with our extended family of growers, most notably Beckstoffer Vineyards and Sangiacomo Vineyards. In a world where successful wineries are increasingly owned by corporations, Frank Family is proud to be family-owned and to support fellow family-owned companies who share the same values as us.

"It starts with great grapes in the vineyard. Our winemaking team makes minimal adjustments in the winery, allowing the natural flavors from the land to show through." - Todd Graff

Lewis Vineyard

CARNEROS, NAPA VALLEY | 86 ACRES
Napa Green/Fish Friendly Farming Certified

This cool-climate site has been a part of our family since 2000 and has become the cornerstone of Frank Family's Chardonnay, Pinot Noir and sparkling wine programs. What makes Lewis Vineyard so special is its proximity to San Pablo Bay. The bay acts as a giant funnel for the cool ocean air and fog that surge through Carneros as they are pulled up into the warmer Napa and Sonoma Valleys. The effect on the vineyard is profound. The grapes, while getting plenty of sun, rarely get too much warmth. Because of the constant caress of cool air, the risk of flavors being baked out of the grapes is virtually nonexistent. As a result, the wines have gorgeous balance.

The grapes from Lewis Vineyard are kept separate from our other vineyards throughout the winemaking process. The result is an individual vineyard-designate wine, rightfully named, Lewis Vineyard Chardonnay.

Carneros Lake Vineyard

CARNEROS, NAPA VALLEY | 410 ACRES

Napa Green/Fish Friendly Farming Certified

DIRECTLY ACROSS THE dirt road from Lewis Vineyard is Carneros Lake Vineyard, owned and farmed by Beckstoffer Vineyards. For the past 50 years, the Beckstoffer Family has grown some of California's most renowned Cabernet Sauvignon and Chardonnay. Recognized as master grapegrowers, their fruit is prized for its remarkable quality and delicious flavors. We have been proud to work with the Beckstoffers for more than a decade, and our love affair with their vineyard continues to this day.

Just like our nearby Lewis Vineyard, fog tumbles over the softly sloping Carneros Lake Vineyard in the morning. As the fog burns off in the early afternoon, the windswept hills are kissed by the sun, creating the perfect conditions to ripen each berry while retaining its natural acidity. In the clear evenings, the lights of San Francisco flick in the distance reminding us how special the Carneros region is.

Wanting to preserve the integrity of this special vineyard, our winemaking team keeps the fruit from Carneros Lake Vineyard separate from vine to bottle. The result is our award-winning and limited production, Beckstoffer Chardonnay. Only 406 cases were crafted in the 2018 vintage.



Green Acres Vineyard

CARNEROS & SONOMA COAST | 162 ACRES

Certified California Sustainable Winegrowing (CSWA)

THIS VINEYARD SITE was planted by Vittorio Sangiacomo, the forefather of the family who now has one of the longest legacies of high-quality grape growing in Sonoma County. In 1969, with decades of first-hand knowledge of the area's growing conditions and a burgeoning wine scene taking shape around him, Vittorio decided to give grapevines a try. He purchased a hay field and the Green Acres Vineyard, from which Frank Family crafts our appellation-designate Sangiacomo Chardonnay, became the very first vineyard planted by the Sangiacomos.

Today, Green Acres is one of the most sought-after of the family's Chardonnay vineyards due to its distinctive character and intensity of the grapes. There is a waiting list of renowned winemakers who hope to one day receive fruit from this high-quality site. Frank Family considers itself grateful to be among the lucky few.

(1) Lewis Chardonnay clusters at the peak of ripeness—Harvest 2018

(2) Young Sangiacomo Chardonnay leaves unfurl at springtime

Vella Vineyard

CARNEROS & SONOMA COAST | 100 ACRES

Certified California Sustainable Winegrowing (CSWA)

LIKE SO MANY Sonoma properties two decades ago, Vella Vineyard was once a dairy. That was before the Sangiacomo Family received the opportunity to lease this parcel of land from the Vella Family who founded and still operate the Vella Cheese Company. Much of this site's terroir is defined by its location in south Carneros where winds from the nearby bay cool the vines and prevent fruit from ripening too quickly. Grapes from this vineyard are among those that make up our Sangiacomo Chardonnay.



Kiser Vineyard

CARNEROS & SONOMA COAST | 170 ACRES

Certified California Sustainable Winegrowing (CSWA)

WITH 170 PLANTED acres, Kiser is one of the largest of the Sangiacomo vineyards. It was the first existing vineyard purchased by the Sangiacomo Family and played a key role during the critical expansion of their grapegrowing business in the 1980s. First planted in 1974, Kiser is set on a rolling slope. Both Rodgers and Fowler Creeks run through the vineyard, resulting in Zamora and Huichica soils in which the vines grow. Grapes from this vineyard are among those that make up our Sangiacomo Chardonnay.

(3) Pruning the vines in winter at Lewis Vineyard

El Novillero Vineyard

CARNEROS & SONOMA COAST | 245 ACRES

Certified California Sustainable Winegrowing (CSWA)

EL NOVILLERO TAKES its name from the cattle that are raised on the ranch ("El Novillero" is Spanish for bull fighter). The vineyard was planted in 1993 and sits on the hillside slopes that form the southwest boundary of the Sonoma Valley. Here the grapes bask in the sun once it breaks through the fog. Grapes from this vineyard are among those that make up our Sangiacomo Chardonnay.



What's New?

Frank Family Donates 200,000 Meals to Families in Need

Over the holiday season, Frank Family Vineyards teamed up with Feeding America, the nation's largest domestic hunger-relief organization. All November long, Frank Family donated 10% of each online bottle purchase of the Carneros Pinot Noir to this amazing charity. Through the Frank Fights Hunger Campaign, Frank Family raised \$20,000, which is the equivalence of over 200,000 meals to families in need. The donation helped support vital programs such as school-based food pantries and emergency disaster relief. Visit frankfamilyvineyards.com/blog/frank-family-donates-200000-meals-to-families-in-need for details.

New Event for 2020: Vintner Dinner

After the success of last year's inaugural winemaker dinner, Frank Family is expanding our summer dinner series to include a Vintner Dinner in September 2020. Wine Club members and guests are welcome to join Frank Family Winemaker Todd Graff on June 13 and Frank Family Proprietors Rich and Leslie Frank on September 12 for a decadent multi-course wine-paired dinner. Visit frankfamilyvineyards.com/events for details and to reserve.

The Frank Family Merchandise Shop Gets an Upgrade

Our team has recently added some wonderful items to our merchandise collection including golf umbrellas, North Face jackets, and Italian leather wine carriers. Visit frankfamilyvineyards.com/wine/gift-collection to view our entire collection. Orders can be placed in the tasting room or by calling the winery at 707-942-0859.

Leslie Frank Wins Wine Industry Philanthropy Award

The North Bay Business Journal awarded Frank Family proprietor, Leslie Frank, the Philanthropy Award during the 2019 Wine Industry Awards. Visit frankfamilyvineyards.com/blog/leslie-frank-philanthropy for details.

Frank Family to Host 2nd Annual SIP Napa

Frank Family is hosting Songwriters in Paradise (SIP) Napa on April 2 on the Member's Lawn at the winery. SIP Napa brings together 20 of the world's most talented and accomplished singer songwriters to perform exclusive and intimate shows at four family-owned Napa wineries. A portion of ticket proceeds are directed to local charities such as the Boys and Girls Club of St. Helena and Calistoga. Passes and additional details are available at songwritersinparadise.com

Frank Family Sails to Southeast Asia

Rich and Leslie Frank and Todd Graff joined a cruise full of Frank Family members and fans on a trip through Singapore, Thailand, Cambodia, and Vietnam in January. Together they explored the timeless capitals, natural splendors, and colorful villages of Southeast Asia's friendliest nations. We hope you can join us on our next wine cruise!

Leslie Frank to Serve as Gala Chair for Festival Napa Valley

Leslie returns as the 2020 Gala Chair of the preeminent event of the summer, the Arts for All Gala. Proceeds from this event provide free and affordable access to Festival concerts, arts education programs for thousands of public-school children, and scholarships for emerging musicians. The gala, which raised a record-setting \$2.6 million in 2019, is part of the ten-day Festival Napa Valley which features top talent in the musical and art worlds paired with Napa Valley's unparalleled food, wine, and hospitality. For additional information regarding this event and to learn how to attend please visit festivalnapavalley.org



Clockwise from top: SIP Napa; Rich & Leslie Frank at Arts for All Gala 2019; Winemaker Dinner in the Estate Courtyard

Decanter & Glassware Pairings

Choosing the Proper Wine Decanter and Glassware for Your Needs

Decanting

Decanting is more than just pouring wine into a fancy vessel. It's a powerful serving tool that can elevate your entire wine drinking experience. Careful decanting leaves behind the wine's natural sediment, releases aromas and flavors and helps bring your wine to its proper temperatures for serving. But for a fairly simple item, the options in terms of size, shape, and overall aesthetic are vast.

You may have noticed that some wines take longer to decant than others. For example, a full-bodied red wine, such as our Patriarch, with high tannin, needs more time to decant. Thus, a decanter with a wide base will increase the amount of oxygen and decant the wine faster.

FULL-BODIED RED WINES (CABERNET SAUVIGNON, PETITE SIRAH, ZINFANDEL): Use a decanter with a wide base.

MEDIUM-BODIED RED WINES (MERLOT, SANGIOVESE): Use a medium-sized decanter.

LIGHT-BODIED RED WINES (PINOT NOIR): Serve in a small to medium-sized decanter that's been chilled.

WHITE WINES (CHARDONNAY): Decanting is not necessary, although you can use a small chilled decanter if desired.

When it comes down to choosing, get a decanter you love. You can buy a wine decanter that's purely functional, or you can seek out one that serves as a work of art as well. With that said, find one that's easy to fill, pour, and clean. As obvious as this seems, you'd be surprised by how many stunning decanters are not easy to use!

A few decanters we recommend for your home are:

Riedel Amadeo Wine Decanter, 1560ml

High-art style decanter, often called the swan decanter because of its shape.

Menu Winebreather Carafe, 1000ml

We love this decanter, because it has a nozzle that attaches directly to the bottle, meaning no spills! You can also decant the wine, then with the fitted nozzle return the wine directly into the bottle.

Le Chateau Wine Decanter, 1800ml

Super wide bottom exposes the maximum surface area of the wine to air, so the wine opens up more rapidly.

Glassware

The shape and thickness of your wine glass can help highlight the wine's flavors and aromas.

Burgundy Glasses

Full-bodied white wines like oak-aged Chardonnay are better with a larger bowl which emphasizes its creamy texture because of the wider mouth. A large, round bowl also helps collect aromas which makes it a great choice for lighter, more delicate red wines such as Pinot Noir. We recommend Riedel Vinum Burgundy.

Bordeaux Glasses

This glass shape is best for bolder red wines such as Cabernet Sauvignon and Bordeaux Blends like Winston Hill. The wider opening makes the wine taste smoother and delivers more aroma compounds. We recommend Riedel Vinum Bordeaux.

Standard Red Wine Glasses

A Standard red wine glass has a smaller opening than the Bordeaux. It allows the spice from red wine to soften due to the flavors hitting your tongue more progressively. This is a great glass for medium- to full-bodied red wines with spicy notes and/or high alcohol such as Zinfandel, Petite Sirah, and Sangiovese. We recommend Riedel Ouverture red wine glasses.



Elevated Experience



Taking our Food and Wine Pairing to New Heights

FRANK FAMILY VINEYARDS is upping the ante and serving our wines the way they were intended to be enjoyed: with food. The Elevated Experience, launched in spring 2017, was created in partnership with Michael Chiarello's Ottimo in Yountville; and it quickly became one of our most popular offerings. The seated experience currently features five exclusive estate wines accompanied by cheese and charcuterie produced in California, Italy, and Spain.

the small plates will also have an Italian flare, a nod to Chef Michael Chiarello's background. The tasting will start light with the Blanc de Blancs and perhaps a prosciutto di parma and cambozola cheese-stuffed bread. The bites get progressively more umami as the menu moves into the reds; think, a grilled short rib meatball with Chiles Valley Zinfandel. The one thing that will always be constant is that guests will not leave hungry.

"The Elevated Experience has been such a wonderful addition to our tasting program at the winery. Watching it grow in demand among our club members and winery guests has been humbling and exciting. We're now ready to expand on the notion that great wine reveals layers of its personality when properly paired with food by showing the full breadth of our food-friendly and approachable wines," says Director of Hospitality Liam Gearity.

ABOUT OTTIMO

Ottimo, which translates to optimal, first rate or excellent, is an Italian eatery, market, and wine shop in Yountville's bustling V Marketplace. Opened in early 2017, Frank Family has worked closely with Chef Chiarello and his team since the beginning, developing the winery's culinary and wine education program together. Ottimo is famous for their delicious brick-oven pizzas, crescentines (panini-like sandwiches), mixed-to-order mozzarella and charcuterie, and samples of preserves from Chiarello's family recipes. It has become a prime spot for locals and tourists alike, because everything you taste is "ottimo."

After some fun experimentation in the kitchen with Chef Adam Rowley of Ottimo, we're excited to introduce a further-elevated, hyper-seasonal, and authentically farm-to-table wine and food experience this spring. Each new pairing has been hand-selected to demonstrate how the aromas, textures, and flavor profiles of Frank Family's estate-driven wines are accentuated by food.

RESERVATIONS

"I like to think of this experience as a masterclass on food and wine pairings," continues Gearity. Frank Family educators will guide the guests through each pairing and take time to explain why they work well together, providing fundamental pairing tips along the way that can be easily applied at home.

This 90-minute exploration of food and wine accommodates up to eight guests. Typically hosted in the sunroom at Frank Family's original Craftsman house, the Elevated Experience is ideal for private groups or for guests who enjoy meeting others with shared interests in food and wine. This tasting is currently available at 10:30am daily by advanced appointment. Reservations can be made by calling the winery at 707-942-0859 or booking online at frankfamilyvineyards.com/visit.

The menu will be ever-evolving to showcase the season's best, always highlighting locally grown ingredients, like extra virgin olive oil from Frank Family's Benjamin Ranch in Rutherford. Many of

Frank Family Supports

AutismSpeaks

APRIL IS WORLD Autism Month where the international community comes together to increase understanding and acceptance and to foster worldwide support for autism. Starting April 1, Frank Family Vineyards is joining this month-long movement by partnering with Autism Speaks, the largest autism advocacy organization in the nation. The winery is donating 10% of all proceeds from our 2018 Carneros Chardonnay online and in-house sales to help fund vital programs that increase global understanding, advance breakthroughs in autism research, expand early childhood screening, and improve transition to adulthood. The inspiration behind our 2020 fundraising campaign is a very important staff member at Frank Family Vineyards, Jennifer Higgins. For the past 12 years, Jen has worked in Frank Family's retail department and she graciously shares her family's story with autism below.



Can you share your family's experience with autism?

I want to start by saying that we were very lucky. We noticed the signs early on. When my son, Owen was one and a half he was not speaking. He could clap his hands but not wave bye-bye. It was enough for my husband, Todd and I to voice our concerns with a nurse practitioner. As a parent, you of course want them to tell you that you misread the signs and it's all going to be okay. But we were handed a pamphlet about the "Early Start Program" and were given a list of resources to call. I needed time to digest it all. It was difficult for me to wrap my brain around the idea that Owen could have autism. After all, like everyone, you picture how your life will be and this never crossed my mind.

It took me a few months to build up the courage to make the call. We brought Owen in and he received diagnosis on the

autism spectrum around age two. Once the shock of it wore off, I realized just how important that early intervention was. The resources, to which there are plenty of, suddenly opened up. Owen started special education a year later where he has received personal lessons and support ever since.

Now, Owen is in high school where his lessons are aimed at transiting into an adult. He's learning how to do laundry, how to cook, and is exploring employment paths.

We're learning that every parent stresses and worries about their kids. For us, our concerns are just different. It's been a long journey, but we've accepted it. Six or eight years ago, this would have been difficult for me to talk about. But it's our life, and it's not something to be pitied. We love Owen for all that he is and want to see a world where people with autism can discover their true potential.

Owen is an amazing kid and we loved seeing him grow up. Can you tell us a little more about him?

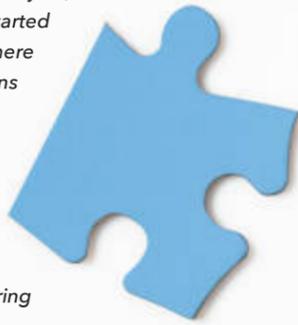
Owen loves entertaining others. He's incredibly social and loves making others laugh. He's very proud that he was voted "most likely to host a game show" at school. Owen is also great with computers, numbers, and art. Coming from a music family, where I sing in a barbershop quartet and my husband plays the trumpet, Owen can hear a chord and sing it perfectly on pitch. He never misses a note.

As we approach Autism Awareness month, what do you wish people would be more aware of?

Every person and experience with autism are different. It's important not to generalize, assume, or underestimate anyone's abilities. Another thing that always strikes me is the notion that autistic people lack empathy. Some people may shy away from social engagement and others want to be part of it but don't know how. It's true that processing and expressing emotion can be a challenge for many people with autism, but that doesn't mean they have any less empathy than neurotypical people.

What do you hope the Frank Family and Autism Speaks partnership accomplishes?

It's actually quite simple. I hope this campaign, along with all the work this charity does throughout the year, helps to create a kinder, more inclusive world. I love that Frank Family Vineyards is backing up this amazing cause!



#FrankForACause



"The puzzle piece has become the universal symbol of the Autism Speaks campaign. I think it has a great meaning. It symbolizes that everyone belongs in this world. Despite everyone's differences there is a place where we all fit in to the bigger picture." —Jen Higgins

Employee Spotlight

Claudia Ramirez

ACCOUNTS RECEIVABLE SPECIALIST

Being a family-owned, estate-driven, and nationally distributed winery is a tricky trifecta to master, but it's employees like Claudia that make us succeed. Claudia works closely with our National Sales team to make Frank Family wines accessible at wine shops and fine dining restaurants across the country. Joining us in 2011, Claudia handles customer service, maintains the important relationships we've built with distributors, manages inventory, and so much more. The scope of her role extends far beyond general accounting and we're grateful for everything Claudia does.



What are three words to describe Frank Family Vineyards?

Fun to drink!

What is your favorite wine to enjoy in the spring?

It's already starting to feel like spring in Napa Valley and it has me craving our Lewis Vineyard Chardonnay. I love pairing it with a creamy brie cheese, or any great cheese really.

What's a fun fact about you?

My first job in the wine industry was Frank Family Vineyards and I'm happy for all the accounting and wine knowledge I've gained over the years.

What is your favorite part about working at Frank Family Vineyards?

Frank Family is located in beautiful Napa Valley—and my co-workers of course.

Mike Freitas

WINE EDUCATOR

Mike worked in distribution, sales, and marketing in the beverage industry for 15 years before he found his fit in the Frank Family Tasting Room. Just over seven years later, Mike still finds daily joy in sharing our wines and story with each visitor to the winery. Not only is a tasting with Mike incredibly insightful from his extensive wine knowledge, but he keeps it intimate and relaxed, encouraging guests to take their time, ask questions, and to truly focus on the wine. "My job is simply to ensure that your experience exceeds expectations," says Mike. Thank you, Mike for exceeding our expectations for seven years and counting.

What is your favorite Frank Family wine to enjoy this spring?

My favorite wine for spring is our nice, crisp Blanc de Blancs. I love pairing it with a spicy jambalaya.

What has working at Frank Family Vineyards taught you?

Frank Family Vineyards, and how they approach winemaking and the hospitality experience, has taught me that we all need to be comfortable in who we are and to not try to be what we are not.

With all your experience, what is your pro tip?

Patience is key—do not rush through a glass or a bottle of wine. The beauty of the story a wine tells is how time changes the experience.

What do you like to do when you're not at work?

Everyone knows that I am a basketball fanatic. When I'm not at work, you can find me watching basketball of all levels and coaching or running basketball camps.

What is a fun fact you can share with us?

I am a middle child... does that explain a little about who I am?



Member Spotlight

“ Riley ”

We are long time club members and always look forward to our shipments almost as much as we actually enjoy drinking all of your wonderful wines.

I wanted to share a story your wine played a part in.

We recently had the misfortune of losing our family dog. About a week or so after that event, my wife and I decided we needed a little goodness in the house and opened a bottle of The Riley. As we sat sharing memories of our dog, my wife asked me what I thought about naming our next dog Riley. Enjoying your wine and seeing the paw print on the bottle made for a fast “yes”. Riley just seemed right.

Christmas Eve we received an early present when a little puppy quite literally fell into our laps.

Thanks for producing such a great wine and providing a little inspiration.

—Jason B.



Petite Sirah in Positano
by @iiscotty



Sunset at Laguna Beach
by @erubes1

Where do you drink Frank Family? Share your photos on Facebook, Instagram, and Twitter using the hashtag #FrankFamilyVineyards for a chance to be featured on our social pages or in a future issue of our printed magazine.

Insider Guide to Napa Valley

Eat

NAPA

Ristorante Allegria 1
Italian, full bar
Lunch & dinner \$\$

Bistro Don Giovanni 2
Hand-crafted Italian, full bar
Lunch & dinner \$\$\$

YOUNTVILLE

Bottega 3
Rustic Italian/Californian, full bar, stone hearths
Dinner daily. Lunch Tuesday-Sunday \$\$\$

Bouchon Bistro 4
French Bistro, raw bar
Lunch & dinner, Sunday brunch \$\$\$

RUTHERFORD

Rutherford Grill 5
Contemporary/Traditional American, full bar
Lunch & dinner \$\$

Auberge Du Soleil 6
Contemporary American, upscale, full bar
Breakfast, lunch & dinner \$\$\$\$

ST. HELENA

The Charter Oak 7
American, full bar
Lunch & dinner, Sunday brunch \$\$\$

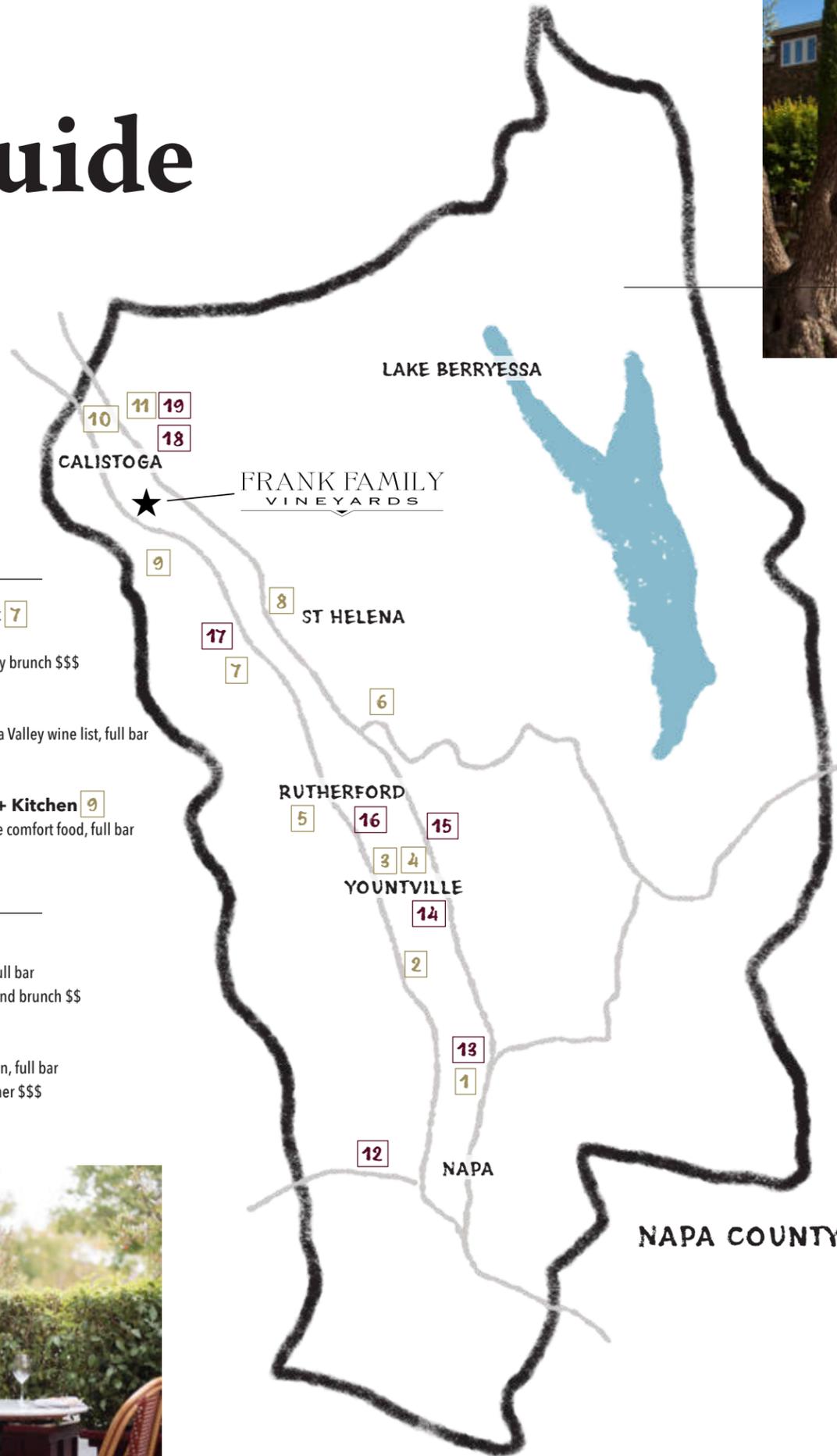
PRESS 8
Steakhouse, deep Napa Valley wine list, full bar
Dinner only \$\$\$\$

Brasswood Bar + Kitchen 9
American, farm-to-table comfort food, full bar
Lunch & dinner \$\$

CALISTOGA

Evangeline 10
Cajun/Creole/French, full bar
Lunch & dinner, weekend brunch \$\$

Solbar 11
Contemporary American, full bar
Breakfast, lunch & dinner \$\$\$



Hotel Yountville (14)



Solage Resort (19)

Stay

NAPA

Carneros Resort and Spa 12
Surrounded by 28 acres of rolling vineyards, 3 outdoor pools, 3 full-service gourmet restaurants, award-winning spa, complimentary bicycles and fitness classes, bocce ball courts, pet-friendly

River Terrace Inn 13
Riverfront rooms within walking distance of downtown restaurants and attractions, courtesy cruiser bicycles, 24-hour fitness center, in-room massages available, pet-friendly

YOUNTVILLE

Hotel Yountville 14
Luxury resort and spa centrally located in downtown Yountville, on-site fine dining, complimentary bicycles, premier spa facility, fitness center, heated outdoor pool

Bardessono 15
Contemporary luxury hotel and spa, valet parking, rooftop pool, complimentary bicycles, fitness center, pet-friendly, fine dining at on-site Lucy Restaurant & Bar

Vintage House 16
Contemporary chic hotel, outdoor pool and poolside dining & cocktails, on-site spa, 24-hour fitness center, valet parking, complimentary bicycles, complimentary buffet-style breakfast

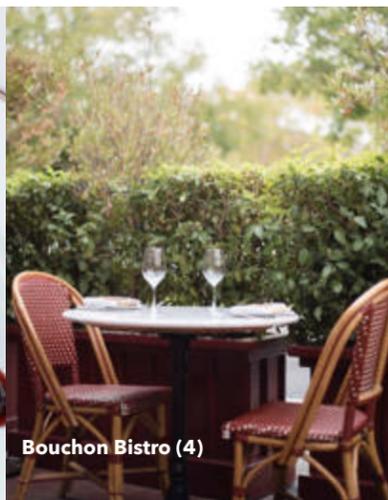
ST. HELENA

Harvest Inn 17
Intimate and remote wine country inn, vineyard views, Harvest Table Restaurant available breakfast, lunch and dinner, two outdoor swimming pools and hot tubs, spa treatments, pet-friendly

CALISTOGA

Calistoga Ranch 18
Luxury resort and spa tucked into the hillside of Calistoga, full-service spa with heated mineral water pools, outdoor pool and hot tub, fitness center, complimentary wellness classes, private dining at the Lakehouse

Solage Resort 19
Luxury accommodations with on-site health and wellness spa, mineral-fed pools, and star-rated restaurant



Bouchon Bistro (4)



Carneros Resort and Spa (12)



1091 LARKMEAD LANE—CALISTOGA, CA 94515
707-942-0859
WWW.FRANKFAMILYVINEYARDS.COM