



2016 Rouge

Carneros, Napa Valley



TASTING NOTES

A striking crimson red, the 2016 Rouge is a unique showstopper with lively aromas of bing cherry and rose petal. Bright flavors of ripe cranberry greet the palate, rounded out by hints of nutmeg and a creamy vanilla sensation for a lingering finish.

WINEMAKER NOTES

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. This wine rested on spent yeast cells for three years and was riddled before disgorgement on April 26, 2020.

SOURCING

Consistently producing our best fruit year after year is Lewis Vineyard, the last vineyard before the bay off the backcountry roads of Carneros. 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 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.

Varietal Composition	73% Pinot Noir, 27% Chardonnay
Harvest Date	August 12, 2016
Bottled	962 cases bottled April 21, 2016
Acid	0.69 g/100ml TA
pH	3.28
Alcohol	12%

