



2019 Carneros Chardonnay



TASTING NOTES

A vibrant citrus-led nose delves into nuanced flavors of baked apple, toasted oak, and brioche on the full-bodied palate. The rich mouthfeel is harmonized by a lasting thread of bright acidity that lifts and maintains freshness on the long finish.

WINEMAKER NOTES

As with all my wines, I am looking for texture and complexity. To achieve this, I practice a long cold fermentation and then put the wine through malolactic fermentation to soften the overall high acidity. While aging, I employ batonage (hand-stirring the lees) to give weight and depth to the wine.

SOURCING

Sourced primarily from our family-owned Lewis Vineyard as well as neighboring Beckstoffer Vineyards and Hudson Vineyards located in Napa-Carneros and Sangiacomo Vineyards located in Sonoma-Carneros.

AGING

Barrel fermented in 34% new, 33% once and 33% twice-filled French oak barrels for 8 months.

Varietal Composition	100% Chardonnay
Harvest Date	Sept 14 - Oct 11, 2019
Bottled	June 2020
Acid	0.56 g/100ml
pH	3.46
Alcohol	14.4%

FRANK FAMILY
VINEYARDS