

2013 Brut Rosé

Harvest:

August 19th and 27th, 2013

Blend Composition:

100% Pinot Noir

Appellation:

100% Carneros, Napa Valley

The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varietals. The region consists primarily of shallow and dense clay loam soils. The restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity.

Winemaking:

The Frank Family Vineyards Sparkling Brut Rosé is hand crafted in our cellars using the traditional *Méthod Champenoise*, where the secondary fermentation occurs in the bottle. This wine aged on the lees for three years, and was then hand riddled before disgorgement.

Tasting Notes:

The 2013 Brut Rosé has a gorgeous rose gold hue with small, elegant bubbles. A festive wine, the nose is generous with aromas of just picked strawberries and watermelon rind. The wine is luscious with melon and tart berries on the finish.

Technical Notes:

12% ABV
0.82 g/100mL TA
3.15 pH

500 cases bottled April 17th, 2014 and disgorged February 7th, 2017

SRP: \$55

Winemaker: Todd Graff