

FRANK FAMILY VINEYARDS



New Beginnings

Spring 2021



There's no way to sugarcoat it. 2020 proved to be a year that tested our strength, resolve, and compassion for one another. Between the Covid-19 pandemic and the destructive fires we experienced in Napa Valley, our stress levels were at an all-time high. Last harvest, tragedy struck many vintners and growers who lost their year's work, including us who had to forgo almost an entire vintage of red wine and about 40% of our Chardonnay.

But now that we turned a corner and entered a new year and the wines we did make are safely aging in barrels, we can reflect on everything that happened not only to our winery but to the world at large and truly appreciate how fortunate we are.

In this *New Beginnings* issue, we look forward to the future, with aspirations and hopes for brighter days ahead. Join us as we celebrate the inaugural release of two new wines, the 2019 Beckstoffer Pinot Noir and the 2020 Leslie Rosé - an extraordinary wine named for an extraordinary woman, who happens to be my wife. Both wines come with fascinating stories about the people whose names are printed on the bottle and we look forward to sharing them with you starting on page 16.

New beginnings are also taking form at the winery with the construction of our new wine club and event barn designed by famed architect, Howard Backen, coming this Fall/Winter. More details can be found in our What's New section on page 14.

While the pandemic continues to shape our industry, most of wine country is reopen for business, including Frank Family which recently resumed outdoor tastings with safety protocols in place. But for those who are not ready to travel just yet, we are continuing the conversation online in our ongoing virtual event series. Our team has been working hard behind the scenes to ensure your wine glasses and calendars are kept full this year, from a wine and chocolate pairing with Napa's award-winning Kollar Chocolates to a live BBQ demonstration with Big Green Egg celebrity instructor, Jack Arnold and more!

More than ever, we cannot wait to welcome you back to the winery. Despite all the unknowns and in the spirit of new beginnings, we remain optimistic that Napa Valley will thrive once again and that we will continue to find ways to bring Frank Family to you. As our saying goes, *Great Wine Happens Every Day!*

Rich Frank

Rich Frank
Owner and Founder

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Reserve Chardonnays

2019 Sangiacomo Chardonnay

Tasting Notes Sourced from our neighbors to the west, this delicate Sonoma Coast Chardonnay opens with vibrant aromas of lemon peel and green apple with complimentary hints of citrus blossom and wet stone. A welcome surprise, the palate is creamier than expected with flavors of vanilla bean, lemon meringue pie, and a balancing wave of acidity on the finish.

Winemaker Notes Our goal for each wine is 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. We're grateful for our long-term grower partners, like the Sangiacomos, who give our winemaking team exceptional quality and unparalleled depth when it comes to crafting our wines.

Vineyard Sourcing Sourced exclusively from the Sangiacomo Family in Carneros and Sonoma Coast. Grapes from the family's most sought-after vineyards – Green Acres, Vella, Kiser, and El Novillero – make up our appellation designated Sangiacomo Chardonnay.

Aging Barrel fermented in 25% new and 75% once and twice-filled French oak barrels for 10 months

2019 Lewis Vineyard Chardonnay

Tasting Notes Sophisticated and bright, this Chardonnay bursts with notes of tangerine, Fuji apples, and melon. The palate is rich and complex in texture, upheld by notes of vanilla pot de creme, macadamia nuts, and pineapple that provide balancing acidity throughout. Splashes of Meyer lemon dances on the palate for a refreshing finish.

Winemaker Notes Everything starts with great grapes in the vineyard. Chardonnay from Lewis Vineyard displays pronounced aromatics and unmatched freshness, as well as remarkable varietal character and harmony.

Our winemaking team makes minimal adjustments in the winery, allowing the natural flavors from the land to show through.

Vineyard Sourcing Named after Rich and Leslie Frank's eldest grandson, Lewis Vineyard consistently produces Frank Family's best fruit year after year. Almost at sea level and directly facing the San Pablo Bay, Lewis Vineyard receives the constant caress of cool ocean air and fog that tumble over its rolling hills. The effect on our grapes is profound. The grapes, while receiving plenty of sunshine, rarely overbake, creating perfect conditions to ripen each berry while retaining its natural acidity.

Aging 10 months in 100% new French oak barrels

2019 Beckstoffer Chardonnay

Tasting Notes Pronounced aromas of tropical fruit, and just a touch of toasted oak excites the palate in this single vineyard Chardonnay. A medium to full body coats the mouth with flavors of ripe mango, pineapple, and a delicate hint of jasmine blossom leave a long, lingering finish.

Winemaker Notes 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 almost a decade, and our love affair with their vineyards continue to this day.

Vineyard Sourcing Directly across the dirt road from Lewis Vineyard is Beckstoffer's Carneros Lake Vineyard. Wanting to preserve the integrity of this special site, our winemaking team keeps the fruit separate from vine to bottle, resulting in our limited-production vineyard designated Beckstoffer Chardonnay.

Aging Barrel fermented in 40% new, 60% once-filled French oak barrels for 11 months



Reserve Pinot Noirs

2019 Beckstoffer Pinot Noir

Tasting Notes Lush and velvety in style, this vineyard designate Pinot Noir is rich in tangy red fruit and baking spice. The acidity is high-toned and complementary to the wine's full body and weight. Bright red cherry, pomegranate, and strawberry harmonize with dried herb and violet, accentuating toasted oak and a lasting note of vanilla.

Winemaker Notes When people ask me what the key to making great wine is, I always say great wine is made in the vineyard. It is hard to argue with great vines, especially those that are managed with respect, care, and intent on maintaining excellence. This wine has an amazing pedigree; it is the first Pinot Noir ever made exclusively from Beckstoffer's famous Carneros Lake Vineyard. The 2019 is the inaugural vintage of this history-making wine and with only 300 cases produced, it is something to be cherished.

Vineyard Sourcing Adjacent to Frank Family's Lewis Vineyard along the San Pablo Bay in Napa's Carneros region, Carneros Lake Vineyard is a famous vineyard site under the care of Napa's legendary grape grower, Beckstoffer Vineyards. Carneros Lake is one of the most sought-after of Beckstoffer's Chardonnay and Pinot Noir vineyards due to its distinctive character and intensity of the grapes.

Aging 11 months in 33% new and 67% once and twice-filled French oak barrels

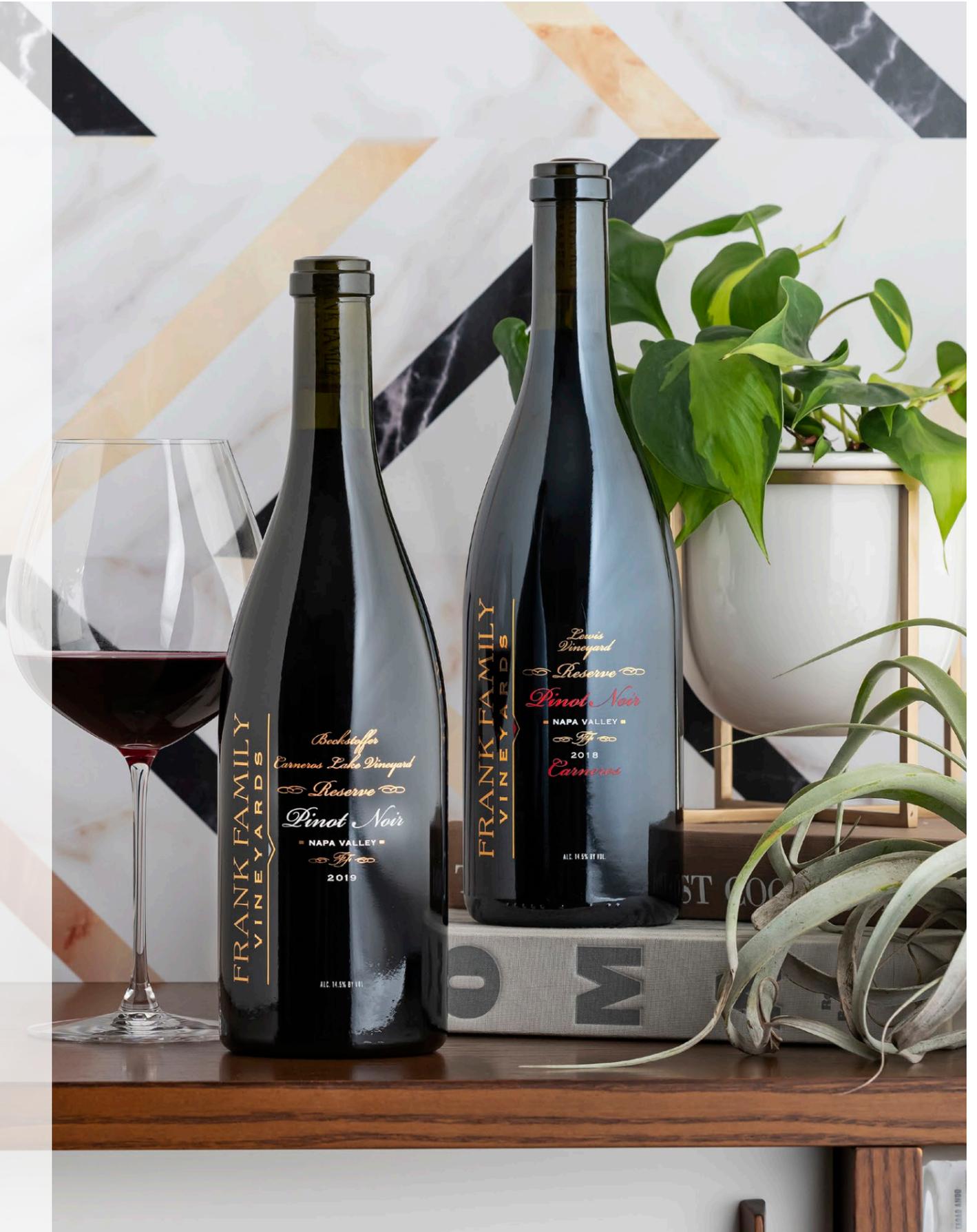
2018 Lewis Vineyard Pinot Noir

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-palate, leading to a round and lengthy finish.

Winemaker Notes If there's one thing we want to be average at, it's the weather. 2018 was a great year - not too hot, not too cold. Mother nature was very generous, and we received high yields of delicious, healthy fruit. The 2018 Lewis Vineyard Pinot Noir is not a new release for our wine club members, but it's tasting so good right now that I don't think anyone will mind.

Vineyard Sourcing This wine is sourced exclusively from Frank Family's Lewis Vineyard in 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. Fog tumbles over the softly sloping 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.

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



Reserve Reds



2017 Patriarch

Varietal Composition 100% Cabernet Sauvignon

Tasting Notes The 2017 Patriarch is the sixth vintage in an incredible lineage of wine. It is a symphony of structure and sophistication, with luxurious layers of crème de cassis, spiced plums, leather, and roasted espresso beans. The palate is full-bodied and plush in feel with seamless, well-integrated tannins and extraordinary length.

Proprietor Notes Named in celebration of my father, Hy Frank, the Patriarch will always be our most meaningful wine. Hy was an honorable man, a World War II veteran, and a true American patriot. This wine is crafted in remembrance of Hy and everything he stood for – family, commitment to country, and the American dream.

Vineyard Sourcing This 100% varietal wine is hand-selected from the Heart Block on our family-owned Winston Hill Vineyard, the best of our best. The vineyard's rocky and volcanic soils are self-balancing, which in turn produces Cabernet Sauvignon with natural concentration, structure, and texture. The Heart Block's central location and high elevation along the eastern side of Napa Valley creates a wine with bones, muscle, and body, no blending from other sites is necessary.

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

2018 Winston Hill Sangiovese

Varietal Composition 88% Sangiovese • 7% Cabernet Franc • 5% Cabernet Sauvignon

Tasting Notes A dark ruby in the glass, our 2018 Winston Hill Sangiovese opens with inviting aromas of black currant and tea leaf. Bold flavors of elderberry and baked cherry pie are balanced by a touch of toasted oak gracing the palate with a long, lengthy finish. This full-bodied wine features approachable yet zesty tannins that will prove the test of time.

Winemaker Notes Our Sangiovese is perched on the highest point of Frank Family's Winston Hill

Vineyard and receives plenty of sun during the day. At night, this special block is caressed by cool hillside breezes that allow our fruit to develop flavor complexity while retaining its natural acidity levels.

Vineyard Sourcing Winston Hill Vineyard is Frank Family's original estate vineyard set in the prestigious Rutherford viticultural appellation. Rising nearly 500 feet above the valley floor, the 107-acre lot is planted to 25 acres of vines that receive some of the longest hours of sunshine in the valley. The hand-terraced vine rows consist of well-drained volcanic and sandstone soils that contribute to the intensity and concentration of the fruit it produces.

Aging 15 months in 35% new French oak barrels and 65% once and twice-filled French oak barrels

2018 Riley Red Blend

Varietal Composition 66% Merlot • 25% Cabernet Sauvignon • 9% Cabernet Franc

Tasting Notes Brawny, substantial and complex, this wine offers dusty dried herb, sage, and smooth tannin. Cedar, red currant, and plum enhance the palate, finding balance and a bright lift of acidity. The oak is well integrated and nuanced in nutmeg and clove with a luscious and lengthy finish.

Winemaker Notes The Riley is Frank Family's Merlot-driven red blend, named for Rich and Leslie Frank's late German Shepherd rescue. It's kept to limited production and the blend composition changes from year to year depending on what Mother Nature gives us. Regardless of vintage, Merlot will always be the dominant variety and the wine is always done in a proprietary red Bordeaux-style blend.

Vineyard Sourcing Sourced from our estate Benjamin Vineyard in Rutherford 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 region.

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

Sparkling Wines

2011 Lady Edythe Reserve Brut

Varietal Composition 74% Chardonnay • 26% Pinot Noir

Tasting Notes Crisp and deliciously in balance, our Reserve sparkling wine shines with minerality and rich texture. The wine's intensity and concentration come from its additional aging, and while showing signs of beautiful maturity, the Lady Edythe still offers ripe, yet toasty flavors.

Winemaker Notes This 10-year-old sparkling wine is Frank Family's version of a tête de cuvée, essentially the best of our best. The 74% Chardonnay in this blend provides the wine's framework and structure, while the Pinot Noir added in gives the Lady Edythe muscle, body, and flesh. It's a delicate process to get right.

Aging Six years on spent lees before disgorgement in May 2018 plus six additional months of resting post-disgorgement

2015 Brut Rosé

Varietal Composition 90% Pinot Noir • 10% Chardonnay

Tasting Notes 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.

Winemaker Notes I'm very proud that all our sparkling wines spend a minimum of three years on yeast plus an additional three to six months of aging on the cork. We're aiming for a specific house-style that is consistent in quality and taste from vintage to vintage.

Aging Rested on lees for about 4 years before disgorgement in December 2019

2015 Blanc de Blancs

Varietal Composition 100% Chardonnay

Tasting Notes Coming entirely from estate vineyards in Carneros, the new release of our signature sparkling wine shows great finesse and quality. It is poised between crisp minerality and delightful toastiness. Creamy texture supports a palate of lemon zest and green apple with lasting notes of hazelnut and brioche.

Winemaker Notes The acidity that develops in Carneros fruit surprisingly compares to Champagne, France. I put our sparkling wines through partial malolactic fermentation to soften the high overall acidity and to achieve the richness I'm looking for. Our Blanc de Blancs showcases the balance between acid and creaminess perfectly.

Aging Aged on lees for about five years before disgorgement in February 2020

2016 Rouge

Varietal Composition 73% Pinot Noir • 27% Chardonnay

Tasting Note 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.

Aging Rested on lees for three years and was riddled before disgorgement in April 2020



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 bright acidity. While aging, I employ batonage (hand-stirring the lees) to give weight and depth to the wine.

Vineyard Sourcing Sourced primarily from our family-owned Lewis Vineyard plus 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

2019 Carneros Pinot Noir

Tasting Notes A beautiful expression of the Carneros appellation, this Pinot Noir opens with lively aromas of strawberry, ripe red cherry, and a touch of baking spice. The palate is greeted with a juicy, full-bodied mouthfeel and refreshing, well-balanced acidity that lingers on the finish.

Winemaker Notes We're not trying to make a Burgundian Pinot Noir. We are blessed with California sunshine and we have to farm with that in mind. We've learned a lot from the French, and we respect the French, but we're trying to do what California does best. We have an abundance of this great fruit, so we're not going to hide it at all.

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

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

2018 Napa Valley Zinfandel

Varietal Composition 89% Zinfandel • 11% Petite Sirah

Tasting Notes Fragrant earthiness lies beneath rich black cherry and plum flavors in this full-bodied, deep-colored wine. Mocha, cardamom, and baked cherry enhance the wine's refreshing acidity and powerful tannins that find harmony on the lingering finish.

Winemaker Notes Frank Family is passionate about California's heritage grape, Zinfandel. A notorious uneven ripener, it is difficult to grow in certain years, but 2018 brought generous sun and a long, mild harvest season which provided our grapes ideal conditions to ripen fully.

Vineyard Sourcing Sourced primarily from our estate vineyards in Capell Valley and Rutherford and from neighboring vineyards in St. Helena and Calistoga

Aging 16 months in 33% new and 67% once and

2017 Napa Valley Cabernet Sauvignon

Varietal Composition 85% Cabernet Sauvignon • 15% Merlot

Tasting Notes Opens to inviting aromas of dark plum and cherries, unfolding into oak tones of cinnamon and graphite. The palate offers flavors of hazelnut, cloves, and intense berry fruit with brilliant acidity on the finish

Winemaker Notes Our goal is to make a complete, balanced wine. Cabernet Sauvignon is a great grape, it's the king of Napa Valley after-all. But it can benefit from the addition of other grapes, like Merlot which adds some softness. Together you get the whole package.

Vineyard Sourcing Sourced primarily from our family-owned S&J Vineyard in Napa's Capell Valley and our Benjamin Vineyard located on the valley floor in the heart of Rutherford

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

Napa Wines



What's New?

Frank Family Partners with Peloton to Pair Wine with Fitness

There are many Peloton enthusiasts at Frank Family Vineyards, including our winemaker Todd Graff. We love the strength of community that Peloton encourages and find a similar sense of community in our most ardent fans. Like many of you, we share the passion for fitness and great wine, which inspired the start of our "Peloton with Frank Family" series earlier this year. We invite you to hop on your bike and join us for quarterly rides. To encourage some friendly competition, we often reward Frank Family gift cards to lucky riders along the way. Our first ride of 2021 was in January and nearly 500 riders joined us for a fun 30-minute classic rock ride! Be sure to visit frankfamilyvineyards.com/events for notifications of upcoming dates and add #RideWithFrankFamily to your peloton profile. Hope to see you on the leaderboard!

New Wine Club and Event Space Coming Fall/Winter 2021

One of the things we're most excited about this year is the completion of our brand-new barn and event space. Our construction crew broke ground in early 2021 and the project is expected to be ready by late Fall/early Winter this year. The building design, curated by acclaimed architect, Howard Backen, will feature a commercial kitchen that will allow our hospitality team to host larger group tastings and private wine club dinners. Additionally, an outdoor space overlooking surrounding vineyard and mountain views will be reserved exclusively for our members. We cannot wait to share our new space with you!

Right: Rich and Leslie Frank sporting James Beard masks; Next Page: Singer/Songwriter Patrick Davis on the guitar alongside Country Music star, Lauren Jenkins at Winston Hill; Frank Family Napa Valley Cabernet Sauvignon with Big Green Egg grill

Frank Family Donates \$25,000 to James Beard Foundation

In November 2020, Frank Family donated \$25,000 to the James Beard Foundation's Open for Good campaign. As a result of the winery's annual #FrankForACause campaign, we raised much needed funds in an effort to provide critical support and resources to assist independent restaurants during the COVID-19 pandemic. "After the pandemic hit, the Foundation quickly directed all of our resources to helping the industry to survive this crisis. We are only able to continue that work thanks to the generous contributions of partners such as Frank Family Vineyards. We are incredibly grateful for their support as we work to help keep the industry Open for Good," said Kris Moon, Chief Operating Officer of the James Beard Foundation.



Frank Family's Virtual Tasting Series Continues with Fun Lineup of Events

In 2020, we were grateful for a chance to bring our tasting room to you. Despite distances and computer screens, we felt closer than ever to our fans and members around the world. We're grateful to be invited into your homes to taste wine, exchange stories, and a few laughs with you. We plan to continue the conversation online and to keep your glasses and calendars full in 2021. In honor of Valentine's Day, the Frank Family team partnered with Napa's famed Kollar Chocolates to kick off this year's virtual events with a wine and chocolate pairing. Upcoming events include a 4th of July celebration with Big Green Egg and BBQ master, Jack Arnold as well as a virtual concert (if we still cannot gather in person) with our Songwriters in Paradise family from Nashville. Visit frankfamilyvineyards.com/events as new events will be added throughout the year.



Frank Family Launches New Merlot

In February, Frank Family released the 2018 Napa Valley Merlot, the first vintage of this wine in nearly two decades. We grow several acres of Merlot on our Rutherford properties, which are often blended with our Cabernet Sauvignons to add softness and a more rounded mouthfeel. But Merlot is worthy to stand on its own. We invite you to try a bottle of this limited wine by visiting our online wine shop, picking it up at the tasting room, or purchasing it at select restaurants and wine shops throughout California.

Rich and Leslie Frank Donate \$7.5 Million to the University of Illinois

In October 2020, Rich and Leslie Frank donated \$7.5 million to The College of Media at the University of Illinois at Urbana-Champaign, where Rich is an alumnus. The gift, the largest in the college's history, will establish the Richard and Leslie Frank Center for Leadership and Innovation in Media. The new center will develop students by offering access to a diverse group of experts through residencies and speaker series, and by supporting outside learning opportunities such as professional immersion experiences and conference participation.





From Grape to Glass:

A Conversation with Andy Beckstoffer

W inemaker, Todd Graff sits down with one of Napa Valley's most iconic grape growers, Andy Beckstoffer for a captivating and insightful conversation about grape growing, winemaking, and Napa Valley then and now. Their full interview will be available to view on our YouTube channel this spring.

Frank Family Vineyards owns 380 acres of the highest quality grapevines in the Napa Valley. However, it is important to also source excellent fruit from highly desired locations for us to maintain consistency and quality from vintage to vintage. Where and from whom we purchase grapes is a direct correlation to quality and an extension of our core values. One grower who we have been proud to work with for almost a decade is Beckstoffer Vineyards. We had the pleasure to sit down with the man who started it all, Andy Beckstoffer, and found that his thoughts and philosophies mirror ours. Ultimately, the hope as a viticulturist and vintner is that the culmination of caring for the land and minimal intervention in the winery will harmonize to create a sensory experience unparalleled by others.

Andy Beckstoffer journeyed to Napa from his home state of Virginia in the late 1960s. He had a dream to transform farming into an entrepreneurial industry where cultivating crops was financially sustainable for generations to come. But the road ahead of him was long as Napa Valley was a different place back then. The hospitality industry for which Napa has become famous for did not exist as it does today. There were no Michelin star restaurants or an abundance of world-class wineries; virtually there was no wine country.

Businesses dedicated to growing and selling grapes were a foreign concept. In fact, upon his arrival, Andy recalls being treated like a third-class citizen. His response to this treatment? Andy founded the Napa Valley Grape Growers Association to provide growers a seat at the table

and a voice to be heard. Today, Beckstoffer Vineyards has contributed in infinite ways to the transformation of Napa Valley. Andy and the grape growing empire he created has helped establish the world-recognized wine, culinary, and hospitality powerhouse that Napa has become. We are honored to call Beckstoffer Vineyards our grower partner, neighbor, and above all, our friend.

T: We're here in the heart of Rutherford, at Georges III Vineyard. Frank Family purchases quite a few grapes from here. What makes this place so special?

A: In the 1980s, Napa Valley was selling its grapes in a "Bordeaux way" – they were all blends and wine writers began to say Napa Valley Cabernets taste all the same. So, we thought, how do we improve on that and how do we make that better? I realized we needed to show off the individual terroirs and started looking for vineyards that have been producing grapes for 100 to 150 years. This site, Georges III, has been growing grapes since 1898 when Mrs. Thomas Rutherford owned it. I decided we needed a "heritage vineyard" such as this and purchased it in 1988.

The grapes were good from the start, but the difference came when we went through Phylloxera and brought technology into the vineyard. We saw a major increase in the quality of the fruit. We could then start to vineyard designate and insist that the vintners put only those grapes in the bottle, not blend them. At that time, Napa Valley changed completely in the way they began marketing wine. This is the "Burgundian way."

“Great vineyards make great wine. If they don’t make great wine, they’re just not great vineyards. That’s what makes Georges III a great vineyard, because you guys make great wine.” - Andy Beckstoffer

T: You have worked hard to grow the highest quality grapes and establish a brand around them. How do you decide who to sell to?

A: Well first, we find a good winemaker or an emerging winemaker because these grapes need to be made into wine. Second, we have to find that winemaker who is working for someone who understands quality and has the ability to do it, like the Franks. You can be a good winemaker, but if the winery owner doesn’t understand quality, doesn’t have the money, or doesn’t understand how to price it and market it – it will not work. That’s the combination of things that work beautifully for us with Frank Family. People won’t believe this, but you can mess it up. Nature can mess it up from our side, and it’s tragic for good grapes not to be made into good wine. People say wine is made in the vineyard. Well, it’s not! You have to have good grapes to start with, but winemakers make good wine. These good grapes come to you and then you make good wine with them.



New Beginnings Issue

T: Most grape growers have gone on to become winemakers. Will you someday do the same?

A: This is our 50th year, and we’ve avoided it for 50 years. I think we’ll stay where we are, but that’s a way of life decision. I love being outside; I love being with the farmers. When I was growing up, I thought I would build things, but I ended up growing things, and I really like that. I never was really turned on by the winemaking process, I’m in awe of what you do, but I can’t do that. I could have been a small or medium sized grower and medium sized vintner, but I thought I’d be better off just being a large grower. That allows me to just focus on growing the grapes.

T: Frank Family Vineyards is one of the few lucky wineries to source grapes from your Carneros Lake Vineyard. We are also proud to be the first to produce a single vineyard Beckstoffer Pinot Noir. However, you have had your name on several labels throughout Napa Valley. How does that make you feel?

A: In 1968 Andre Tchelistcheff made a Pinot Noir from grapes that Frank Family Vineyards now receives. It revolutionized the idea that we can really grow great grapes in Carneros, and Beckstoffer was a part of that movement. That was when we bought a major part of Carneros Lake. However, one of the stories of what we do here is about agriculture preservation. When we started out, the growers couldn’t make money, and the vineyards were not economic entities, so we had to do things to make them profitable. We created bottle pricing in which we tied the price of grapes to the price of wine. This meant that when the vintner raised the price of the wine, it also raised the price of the grapes. Soon you can vineyard designate the wines, thus making the vineyard economically viable. When that happens, we in turn preserve agriculture in the Napa Valley.

When it’s all over, no one will remember the great wines you made or the grapes we grow; they will remember whether we preserved agriculture here or not. Yes, you do feel good about having your name on a label, no question about it, but it’s all part of the system. We will do anything we can to make these grapes better for you. Part of it is getting them

“I love this place. The best thing about this valley and this business, as far as I’m concerned, is the people and the passion for what they do.”



in the hands of vintners who can pay for them, but even more so, getting them in the hands of vintners who can make wine like your Beckstoffer Pinot Noir. That’s what the system is about, and that’s what I really feel good about.

T: 2020 brought many challenges to the Napa Valley: a global pandemic and wildfires, to name a few. How has this past year affected the grape industry specifically?

A: It is really difficult to protect an open field full of grapevines from a burning fire, and even more so from the smoke. Because of that, we’re working on climate change. We are conducting a major study in the Red Hills of Lake County. We’re studying 100 clones and rootstocks to see what combinations are less susceptible to heat and drought and which will still maintain fruit quality. It’s a very long-term process. I believe the business we ought to be in is improving fruit quality.

Some people say you should plant Tempranillo. Well, your grandchildren’s grandchildren will be



here before Napa Valley will be known for its Tempranillo. So, what we’ve got to have happen is get them to drink Cabernet from Napa Valley and have it taste just like it does now. To do that, we’re changing our planting programs with everything in an attempt to improve quality. We have enough vineyards, now we just need to make them better.

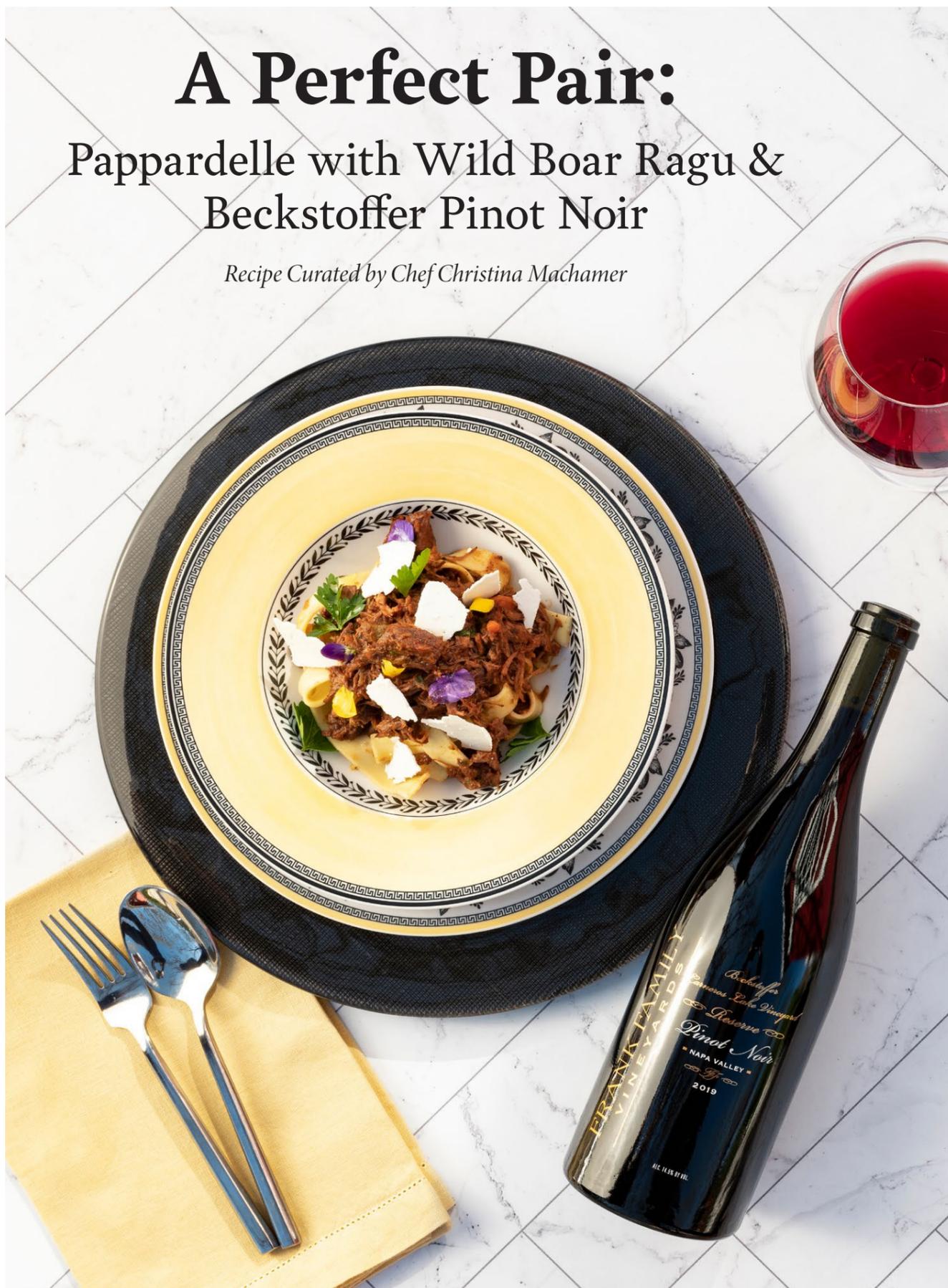
There are many new people coming to the Napa Valley and so many new wineries, but the fact of the matter is that not one acre of vineyards has been removed. In this magical place, just 60 miles from San Francisco, with all of its success, none of the vineyards have gone away. That’s what you should feel good about. There’s more traffic, but the big deal is that the vineyards are being maintained.

Spring 2021

A Perfect Pair:

Pappardelle with Wild Boar Ragu & Beckstoffer Pinot Noir

Recipe Curated by Chef Christina Machamer



This Pinot Noir bursts with big, bold notes of tart cherry - structurally robust, but with elegance, power, and an unforgettable finish. This wine begs to be tamed with a food pairing that is equally bold, yet elegant. With less fat and more robust flavor than domestic hog, wild boar may be the perfect match. This ragu marries acid with layers of cooked tomato and salty ricotta salata for an unforgettable pairing perfect for springtime.

INGREDIENTS: (for marinade)

1lb	Wild boar shoulder, cubed into 1" pieces
1 Sprig	Rosemary
1 Sprig	Thyme
4 ea	Garlic cloves, smashed
8	Whole black peppercorns
2 C	Pinot Noir

INGREDIENTS: (for Ragu)

3 T	Light olive oil
4 oz	Pancetta, diced
0.5 C	Carrot, finely diced
0.5 C	Celery, finely diced
1 C	Yellow onion, diced
1 C	Canned crushed tomatoes
1 Sprig	Thyme
1-2 ea	Bay leaves
2 C	Chicken stock
To taste	Kosher salt & fresh black pepper

Pappardelle & shaved ricotta salata as needed for serving

Optional- parsley is not traditional, but I add a small amount for the sake of presentation

METHOD:

1. Place boar in a Ziplock bag with wine, rosemary, thyme, garlic cloves, and peppercorns, and marinate in the refrigerator for 12-24 hours prior to preparing ragu.

2. Drain the meat in a strainer set over a bowl. Discard herbs, garlic, and peppercorns, but keep wine for use in ragu.

3. Begin to build the sauce by adding oil to a large sauté pan, and heat over medium-high heat. Add pancetta, render until browned, then add to a Dutch oven or medium sized stock pot, reserving oil and rendered fat. Use the reserved oil and fat and same sauté pan to sauté the next ingredients as it will help to build flavor.

4. Add wild boar to sauté pan, season, and brown on all sides. Deglaze the sauté pan with reserved red wine and cook to reduce wine until almost dry. Add to Dutch oven.

5. Return sauté pan to heat and add more oil if needed.

6. Next, sauté onion, celery, and carrot until translucent and aromatic. Approx. 5 min. Add thyme, bay leaves, and tomatoes cooking to reduce any liquid added by the tomatoes. Add to Dutch oven.

7. Finally, add stock to sauté pan to heat, scraping any fond or brown bits that may have collected on the bottom of the sauté pan. Add to Dutch oven.

8. Place Dutch oven over medium low heat, partially covered, and simmer until the meat begins to break apart approx. 2-3 hours.

9. Remove from heat, and use a fork to break meat into fine shreds.

10. Serve over cooked pappardelle.

11. Garnish with shaved ricotta salata and chopped parsley.



“The best wines come with stories and the Leslie Rosé is a story of love, adventure, and a serious passion for good winemaking.”
- Leslie Frank



Frank Family's Road to *Rosé*

Frank Family has a profound passion for Pinot Noir, which we’ve grown and sourced to craft still and sparkling wines for the past two decades. Now, we continue our family’s exploration of this beloved grape with a crisp, light, and elegant wine, deservedly named, Leslie Rosé.

This new wine is a tribute to Proprietor, Leslie Frank. Inspired by her love for Provençal rosé and the “good life”, this rosé embraces Leslie’s fun-loving spirit and her philosophy to always take time for ourselves and to embrace the beauty and simple pleasures in life.

Rosé is a wine that brings joy to people. It has an undeniable power to transcend you to summertime, to time with friends, to your favorite holiday destination. “For me, as I sip this wine, I’m reminded of some of my favorite travels,” said Leslie. “Its lovely rose gold shade captures the essence of summer sunsets in Napa Valley and conjures memories of sun-kissed terraces in Bandol, France.”

From its beautiful hue to its refreshing acidity and lavish layers of strawberry, white peach, and orange blossom, it offers a brilliant expression of Carneros rosé that is the perfect package of pure quenchability. It’s a wine that’s both serious yet whimsical – and that’s its charm.

Years in the Making

Behind the scenes, Frank Family’s Cellar Master, Armando Padilla has been experimenting with still rosé production for many years, even bottling several cases exclusively for employee and family enjoyment. When Leslie first tasted and fell in love with Armando’s rosé, she wanted to take it up a notch and bring Winemaker Todd Graff into the mix to create something special just for Frank Family members and friends. With Leslie’s gentle nudge, Frank Family started to intentionally cultivate and vinify Pinot Noir for the purpose of making rosé from the start.

Vineyard Sourcing & Winemaking

The Leslie Rosé is sourced exclusively from parcels of the best vineyards in Napa’s acclaimed Carneros region, including our family-owned Lewis Vineyard located along the shores of the San Pablo Bay. The cooling influences of the Bay as well as the nearby Pacific Ocean allow for delicate maturation of the grapes and retention of bright flavors. This wine was crafted with Pinot Noir grapes that were grown specifically to showcase the attributes we desire most in rosé – fresh aromatics, vibrant flavors, and natural acidity.

Picked in the chill of the night, the grapes were brought to the winery and immediately pressed while the fruit was still cool to maintain its fruit-forward profile and to achieve its perfect light hue. Fermentation took place entirely in stainless steel tanks, preserving its fresh acidity and delicate aromas before bottling just 250 cases in March 2021.

Coming Soon

We look forward to sharing the 2020 vintage, our debut release, with you in April 2021. Wine Club members will receive pre-release information via email before the wine becomes available to the public. Please email us for further information:

wineclub@frankfamilyvineyards.com

“Pinot Noir is one of my favorite grapes to work with. It’s not exactly easy to grow and it can be challenging to make, which is part of its appeal for me as a winemaker. The grape grows so beautifully in Napa’s Carneros region which is why it comes as no surprise that Carneros Pinot Noir is capable of also producing gorgeous rosés, demonstrated by our newest bottling.” – Todd Graff

The Historic Stone Building

A Legacy of Winemaking Pioneers

As you travel down our quiet, tree-lined Larkmead Lane, you will know you have arrived at Frank Family Vineyards when the site of Napa's third-oldest winery catches your eye. It is impossible to miss the grandeur of our Historic Stone Building. Frank Family has called these magnificent four walls 'home' for nearly 30 years, but our winery was not the first to occupy this iconic building. Indeed, the Historic Stone Building and surrounding grounds on which our winery and tasting room are built upon, have a rich and vibrant history dating back to the 1890s. We are honored to have inherited a century-long legacy of winemaking innovation and strive to carry on the tradition each day.

1892 - 1895

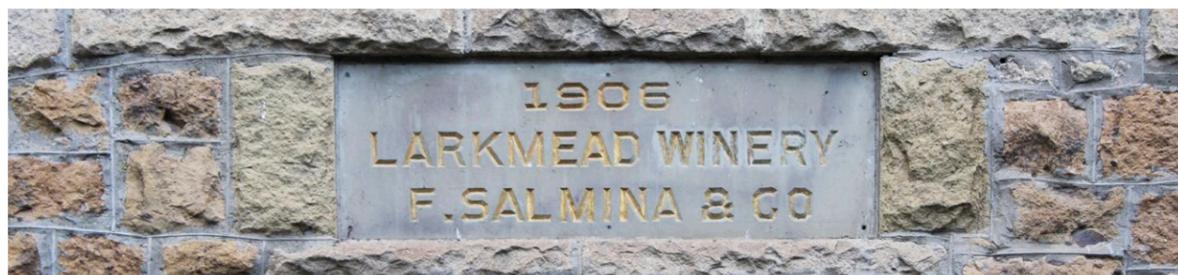
F. Salmina & Co.

The story begins with Felix Salmina, a Swiss immigrant who came to the Napa Valley looking for a better life. Joining his uncle, Baptista Salmina, the pair establishes their first wine business, calling it "F. Salmina & Co." They lease a wooden structure located at Larkmead for their winery operations.

1905 - 1906

Construction of the Stone Building

With winery operations growing, Felix begins construction of the stone building in place of the existing wooden structure at Larkmead. To this day, engraved on the front of the building are the words: "1906, Larkmead Winery, F. Salmina & Co."



1920 - 1933

Prohibition Era

"Larkmead Winery" is shut down and winery operations become dormant. The original company is discontinued and two partnerships are formed. "Salmina Lands" owns all the vineyards and equipment. They continue to sell and ship grapes across the country from 130 acres. "Larkmead Vineyards" now becomes the operating company, producing and selling bulk wine under this new label.

DID YOU KNOW?

The Stone Building was quarried out of stone from nearby hills. It was built by Wilbur Harrison and G. Brovelli did the stonework. Each wall is three feet wide.

1958-1992

Hanns Kornell Champagne Cellars

Larkmead estate is purchased by Hanns Kornell and renamed, "Hanns Kornell Champagne Cellars." A legacy of exceptional sparkling wines made in the méthode champenoise is born. The first to introduce this French sparkling winemaking technique to California, Kornell paved a new path for wine production in Napa Valley. For the next 30 years, the winery is exclusively used to produce quality sparkling wines, a tradition Frank Family honors to this day.

DID YOU KNOW?

The name "Larkmead" comes from swarms of Meadowlarks that enjoyed roaming the property. Before the estate became a winery, it was the old country home of Lillie Hitchcock Coit, of the Coit Tower in San Francisco. The firefighter patroness would make frequent visits to escape the city. During her trips to the countryside she enjoyed watching the birds and ultimately named the property "Larkmead."

1933 - 1958

A Leader in Winemaking

Larkmead Vineyards is a leader in winemaking technology. The winery is awarded world-wide recognition for cultivation and winemaking skills, including the Diplome d'Honneur at the Paris Exposition of 1937.

After the passing of Felix Salmina in 1940, the estate and Larkmead Vineyards changes ownership several times, although his son, Elmer Salmina stays on as winemaker until 1947.



1992 - Today

Frank Family Vineyards

In the late 1980s when Rich Frank was in the middle of his 10-year term as the President of Disney Studios, he begins traveling to Napa Valley for weekend getaways from Hollywood. Falling in love with the wine country lifestyle, he purchases a Tudor home on a hillside vineyard in Rutherford. Two years later, the opportunity to purchase Hanns Kornell Champagne Cellars presented itself which leads to the start of Frank Family Vineyards. Rich's interest in wine began as a passion but has grown into a business over the years. Producing just 200 cases in our first year, Frank Family now produces nearly 150,000 annually. With each bottle, we pay tribute to the extraordinary winemaking excellence that has come before us, while adding our own chapter to the building's incredible history.

Employee *Spotlight*

Armando Padilla, Cellar Master

As Frank Family's Cellar Master, Armando Padilla is an expert at all things wine production. Knowing the ins and outs of harvest and leading our all-star cellar crew are just a few of the tasks that you could find on his to-do list. However, he didn't always know his path would lead him to wine. In the years prior to joining Frank Family Vineyards, Armando was painting houses – a job that paid the bills, but not something he was passionate about. It was a chilly February day in 1998 when a friend's referral led him to the cellar of Frank Family Vineyards. Overwhelmed by the exhilarating smell of French oak barrels, he was hooked. He was offered the job and now, 23 years later, he is still here helping us to continually improve and grow our world-class winery.

"After spending more than two decades at Frank Family Vineyards, one of the most important lessons that I've learned is: to make exceptional wines, you must have an exceptional team. The winemaking team, the cellar staff, and the winery owners all must be passionate about what they do – not just for the profits, but for the love of wine itself. I'm thankful to have that at Frank Family."

What is your favorite part of your job?

Every day I get to do something different; I get to be a part of the art of turning grapes into great wines.

What is your best wine serving tip?

You should choose your wine according to the situation and the mood. Take into consideration: weather, occasion, food, and people.

We're very excited to be launching our first vintage of the 2019 Beckstoffer Pinot Noir. In your opinion, what makes Pinot Noir unique?

Pinot Noir is so easy to drink, it can pair with almost any situation, mood, or meal.

Why should wine lovers drink Frank Family Pinot Noir?

I think our Pinot Noir has the perfect balance between the acid, fruit, and oak. This winning combination makes you want to enjoy the whole bottle, not just one glass!

Olivia Ludke, Wine Educator

It doesn't take much to fall in love with the wine industry. For Olivia Ludke, one of the newest additions to the Frank Family Hospitality team, the world of wine captured her heart while working as a Tasting Room Manager for a small family winery and fruit orchard in Colorado. However, her curiosity for agriculture and ecosystems and what makes them tick began long before that. While attending the University of Wisconsin-Eau Claire, Olivia studied Ecology and Environmental Biology – an area of expertise that has since allowed her to ask questions about soil types, grape varieties, microclimates, and more. Over the years, her desire to know more about the wine in the bottle as well as the industry that surrounds it has grown bigger and bigger. Not before long, Napa Valley was calling her name.

Since making the move from Colorado in 2017, Olivia has worked as a harvest cellar intern and welcomed many guests to luxurious tasting rooms throughout the valley. Joining the Frank Family team in July 2020, Olivia has quickly become one of the many familiar faces that guests look forward to seeing when they visit our winery. When she's not busy hosting our fabulous tasting room guests, Olivia loves to explore local beaches or hiking paths around San Francisco with her Boston Terrier, Bubbi.

"I try to tailor each guest experience to the individual person, getting to know where they're visiting from and how wine is incorporated into their everyday life. I strive to share particular wines and information each guest would find the most valuable to them."



What is your favorite part of your job?

I love sharing my passion for wine and incredible Frank Family stories with people visiting from all over the world.

What is your best wine serving tip?

Serve and enjoy your wines in a stemmed glass whenever possible. This removes any interference your hand temperature might have with the wine, leaving a longer time to swirl and savor.

What makes Pinot Noir unique?

Pinot Noir is one of my favorite varieties. It requires one's full attention to fully appreciate all its subtle nuances. It's a terroir-driven variety, with comparisons often made between Burgundy and California. Although it can be a challenging grape to cultivate, it is rewarding to produce and enjoy.

What is your favorite wine and food pairing for spring?

Frank Family Sparkling Brut Rosé with oysters fried or on the half shell. The meaty oysters create a creamy, umami sensation with a splash of fresh salinity while the bubbles cleanse and refresh the palate, making for the perfect bite.



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