

FRANK FAMILY VINEYARDS

2015 BLANC DE BLANCS

TASTING NOTES

Coming entirely from Frank Family's estate vineyard in Carneros, 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. We put our sparkling wines through partial malolactic fermentation to soften the high natural acidity and to achieve the richness we're looking for. Our Blancs de Blancs showcases that perfect balance between bright acid and smooth creaminess.

SOURCING

Sourced exclusively from Frank Family's Lewis Vineyard in Carneros. Here, the predominant maritime influence of the Pacific Ocean and San Pablo Bay creates the cool temperature, fog, and wind that make our vineyard site ideally suited for growing cool climate varieties. Lewis Vineyard consists primarily of shallow and dense clay loam soils that result in extremely low yields, producing grapes with strong character and balanced acidity.

92 POINTS

Connoisseurs' Guide to California Wine, December 2021



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATE:

August 6, 2015

BOTTLED:

April 2016

DISGORGED:

December 2020

ACID:

1.02 g/100 ml

pH:

2.96

ALCOHOL:

12.54%