FRANK FAMILY

2012 LADY EDYTHE RESERVE BRUT

TASTING NOTES

Named in honor of Rich Frank's mother, Edythe, the Lady Edythe is a late disgorged sparkling wine with eight years on its lees. Its intensity and concentration derives from its predominately Chardonnay base that provides classic Champenoise minerality as well as elegant citrus fruit flavors. Its acidity has been softened and beautifully integrated by the wine's maturity, yet it still is remarkably full of life.

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 61% 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.

SOURCING

Lady Edythe is sourced exclusively from Frank Family's Lewis Vineyard in Napa's acclaimed Carneros region, 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.

AGING

Eight years on spent lees before disgorgement in February 2021.

95 POINTS

Decanter, May 2023



VARIETAL COMPOSITION:

61% Chardonnay, 39% Pinot Noir

HARVEST DATE:

August 23 & September 6, 2012

BOTTLED:

May 2013

DISGORGED

February 2021

ACID:

0.57g/100m

pH:

3.82

ALCOHOL:

14.5%