

FRANK FAMILY VINEYARDS

2017 ROUGE

TASTING NOTES

Crimson in color and rich in red fruit flavor, this sparkling wine is balanced between flavors of forest berries and cardamom and textured minerality that gives it shape. Soft and creamy bubbles coat the palate while it stays crisp and bright with persistent acidity, finishing with notes of dried cherry, cranberry, and orange zest.

WINEMAKER NOTES

All our sparkling wines require a patient approach and our Rouge is no exception. 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.

SOURCING

Sourced exclusively from parcels of the best vineyards in Napa's acclaimed Carneros region, including Frank Family's 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 sparkling wines – fresh aromatics, vibrant flavors, and natural acidity.

AGING

Rested on spent yeast cells for three years and was riddled before disgorgement in November 2021.



VARIETAL COMPOSITION:

100% Pinot Noir

HARVEST DATE:

August 15, 2017

BOTTLED:

April 2018

DISGORGED:

November 2021

ACID:

0.70 g/100 ml

pH:

3.41

ALCOHOL:

12%