

# FRANK FAMILY VINEYARDS

## 2020 CARNEROS CHARDONNAY

### TASTING NOTES

This wine is perfumed in brioche and baked apple, with seasonings of nutmeg and vanilla. It opens in a rich, full-bodied concentration of citrus and white peach and evolves on the palate to show structure and depth. Bright acidity lifts hints of toasted oak, maintaining a fresh and plush finish.

### WINEMAKER NOTES

As with all our wines, we are looking for texture and complexity. To achieve this, we practice a long, cold fermentation and then put the wine through partial malolactic fermentation to soften the overall high acidity. While aging, we employ bâtonnage (hand-stirring the lees) regularly to promote depth and longevity in the wine.

### SOURCING

Sourced primarily from our estate Lewis Vineyard, as well as famed grower Andy Beckstoffer's neighboring Carneros Lake Vineyard located in Napa-Carneros, and Sangiacomo Vineyards located in Sonoma-Carneros, among others.

### AGING

Barrel fermented for 9 months in 34% new, 33% once-filled and 33% twice-filled French oak barrels.

### 92 POINTS

*Antonio Galloni, January 2022*



#### VARIETAL COMPOSITION:

100% Chardonnay

#### HARVEST DATE:

August 27 – September 17, 2020

#### BOTTLED:

July 2021

#### ACID:

0.53g/100ml

#### pH:

3.50

#### ALCOHOL:

14.4%