

FRANK FAMILY VINEYARDS

Napa in Bloom
Spring 2022





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Every year, spring comes to Napa Valley in a brilliance of color as the awakening of new growth brings with it new beginnings. As a new vintage springs to life in the vineyard, so too do our gardens and hillsides, inspiring not only what's on our plate but what's in our wine glass. In celebration of this bountiful and blooming season, it gives us great pleasure to present the "Napa in Bloom" issue.

While signs of new life are bursting in the vineyard, we eagerly share with you the latest "crop" of new releases from our cellar, starting with the highly praised 2020 Chardonnays on page 4. All recently scored 90+ points by acclaimed wine critic, Antonio Galloni, the feeling is certainly mutual that this vintage packs a serious punch.

Starting on page 14, discover the delicious world of citrus from juicy, sweet, and acidic navel oranges and pink grapefruits to other heirloom citrus, like Meyer lemons and Mexican limes as we dive into what's currently growing at the Winston Hill Garden. To make the most of peak citrus season, Chef Christina Machamer then dishes up three irresistible recipes that are spring in edible form.

And what is spring without a tribute to fresh flowers? On page 22, put the petal to the metal as we explore common homegrown edible flowers and discuss some inventive ways to incorporate them into your own cooking and entertaining.

Wine cocktails are currently having their moment in the sun, and we've enlisted our resident bartender extraordinaire, Frank Family's Director of Hospitality, Liam Gearity to help us concoct drinks that truly capture the spirit of "Napa in Bloom." On page 24, Liam gives us four easy and delicious wine cocktail recipes that are as pretty as they are light and refreshing.

Lastly, there is not only new life in our midst this spring, but sheer excitement as we proudly announce Frank Family Vineyards was recently named "Best Tasting Room" and Winemaker Todd Graff was named "Best Local Winemaker" in the 2022 Napa Valley Life Magazine Reader's Choice Awards! We feel deeply honored to be selected by the readers of this prestigious regional magazine and want to thank all our members and fans for their support over the years. We will continue to strive to make wine and create lasting guest experiences worthy of this distinction. Thanks for being a part of this beautiful journey!

Rich Leslie

Rich & Leslie Frank





92
Points

91
Points

93
Points

Reserve Chardonnays

2020 Lewis Vineyard Chardonnay

Tasting Notes Distinctly a Carneros Chardonnay, aromas of mango, white peach, and nougat are woven together by honeyed tropical blossoms. The lush palate is upheld by notes of vanilla and toasted nuts with splashes of Meyer lemon for a refreshing finish.

Vineyard Sourcing Named after Rich and Leslie's eldest grandson, Lewis Vineyard is strategically located in the cool heart of Carneros. The vineyard's two highest knolls are farmed exclusively for this wine which receives morning fog, afternoon breezes, and cool nighttime temperatures, resulting in a beautiful wine that displays bracing acidity, richness, depth, and great ageability.

Winemaker Notes Our Lewis Vineyard provides the key elements to craft the perfect Chardonnay - full of brightness, richness, and depth. The goal is to simply let the fruit shine, allowing the natural flavors from the land to show through.

Aging Barrel fermented in 100% new French oak barrels for 10 months

2020 Beckstoffer Chardonnay

Tasting Notes Intricate aromas of toasted oak, tangerine, and chamomile lead to bold layers of baked Fuji apple, vanilla cream, and toasted almond. Racy and mouth-filling, this wine offers great depth and complexity with a lingering hint of orange zest.

Vineyard Sourcing Andy Beckstoffer's Carneros Lake Vineyard is situated along the shores of San Pablo Bay, neighboring Frank Family's Lewis Vineyard. It is considered by many to be a prized Carneros site and is one of the most coveted vineyards for Chardonnay and Pinot Noir in all of Napa Valley. Only the top producers are given the ability to procure its extraordinary fruit, Frank Family being one of them.

Winemaker Notes The Beckstoffer Family has continuously grown some of California's most famed Cabernet Sauvignon and Chardonnay for the past 50 years. We have been proud to work with this family for over a decade, and every year are equally as impressed with the quality of fruit we receive.

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

2020 Sangiacomo Chardonnay

Tasting Notes A bright and elegant wine with delicate aromatics of citrus blossom and candied lime peel. A vibrant entry of Granny Smith apples and crisp stone expands with notes of velvety lemon curd and Barlett pears. Ample yet refined, this unmistakably Sonoma Coast wine finishes strong with a refreshing wave of acidity.

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.

Winemaker Notes This wine comes from highly-acclaimed sites influenced by the cooling effect of the Pacific Ocean and a combination of summer fog, warm days, and a long growing season. It produces fruit with a distinctive character and an intensity of flavor that inspires us to preserve its integrity and keep it separate from vine to bottle.

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

Reserve Reds

2019 Lewis Vineyard Pinot Noir

Tasting Notes A light ruby hue, our 2019 Lewis Vineyard Pinot Noir opens with attractive aromas of strawberry, plum, and a touch of hibiscus. The inviting palate showcases flavors of ripe red cherry and raspberry rounded out with a full-bodied and refreshing mouthfeel and a lengthy finish.

Vineyard Sourcing The proximity to the San Pablo Bay is what gives our cool-climate Lewis Vineyard its unique effect on the vines. A combination of ample sunshine and daily cool-ocean breezes allow each berry to ripen fully while retaining its natural acidity. The result is gorgeous, balanced wine deserving of the Carneros designation.

Winemaker Notes Carneros is the coolest region in the Napa Valley. The temperate weather in combination with the location of our Lewis Vineyard, which sits on a slope facing the San Pablo Bay, truly makes this vineyard an ideal site for growing Pinot Noir. The grapes are kept separate from other lots throughout the winemaking process, resulting in a single vineyard wine bursting with energy, grace, and length.

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

2019 The Riley

Tasting Notes Merlot focused, this red blend is savory, substantial, and fruit forward. Aromas of sage, ripe red berries, and vanilla invite you into the glass while flavors of red currant, plum, and dried herbs enhance the palate. The oak and smooth tannin are well integrated, leading to a complex and luscious finish.

Blend Composition 68% Merlot, 27% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot

Vineyard Sourcing Sourced from our estate Benjamin Vineyard in Rutherford as well as from grower-partners throughout Napa Valley, this wine showcases some of the finest Merlot, Cabernet Sauvignon, Cabernet Franc, and Petit Verdot vineyards throughout the region.

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.

Aging 20 months in 50% new French oak barrels and 50% once-used barrels

2019 Winston Hill Sangiovese

Tasting Notes A beautiful expression of Winston Hill, this single vineyard wine is savory and earthy. Bright boysenberry aromas mingle with cherry and nutmeg on the nose leading to dusty waves of tea leaf and rich red fruit on the palate. Polished tannins frame the sip where cardamom, plum, and dark cocoa converge.

Blend Composition 85% Sangiovese, 15% Cabernet Franc

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.

Winemaker Notes Sangiovese is hard to come by in Napa Valley and Frank Family is honored to grow several acres of this classic Italian grape variety on Winston Hill. Our Sangiovese is perched on the highest point of the 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.

Aging 16 months in 35% new French oak barrels and 65% once and twice-filled French oak barrels



91+ Points

92 Points

Sparkling Wines

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 8 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.

Blend Composition 61% Chardonnay, 39% Pinot Noir

Vineyard Sourcing Sourced exclusively from Frank Family's Lewis Vineyard in Carneros

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.

Aging Rested on spent yeast cells for 8 years before disgorgement in February 2021

2016 Brut Rosé

Tasting Notes An elegantly poised, coral pink wine with tantalizing aromas of toast, raspberry, and sliced green apple. Beautifully textured with fine beads, the palate offers touches of red berries laced with citrus fruit and a refreshing minerality that lingers.

Blend Composition 59% Pinot Noir, 41% Chardonnay

Vineyard Sourcing Sourced exclusively from Frank Family's Lewis Vineyard in Carneros

Winemaker Notes In creating our sparkling Brut Rosé, we blended a Pinot Noir base with Chardonnay. The Pinot Noir enhances the color, body, and flavor of our sparkling rosé while the Chardonnay adds structure and white fruit and fresh floral notes. In the cellar, the traditional methodé champenoise is used to create the tiny bubbles in the bottle.

Aging Rested on the spent yeast cells for about 5 years before disgorgement in February 2021

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.

Blend Composition 100% Chardonnay

Vineyard Sourcing Sourced exclusively from Frank Family's Lewis Vineyard in Carneros.

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.

Aging Rested on spent yeast cells for about 5 years before disgorgement in February 2020

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.

Blend Composition 100% Pinot Noir

Vineyard Sourcing Sourced exclusively from Frank Family's Lewis Vineyard in Carneros.

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.

Aging Rested on spent yeast cells for 3 years before disgorgement in November 2021



Napa Wines

92
Points

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.

Vineyard Sourcing Sourced primarily from Frank Family's Lewis Vineyard as well as neighboring Beckstoffer Vineyards and Hudson Vineyards located in Napa-Carneros and Sangiacomo Vineyards located in Sonoma-Carneros.

Winemaker Notes As with all our wines, we're looking for texture and complexity. To achieve this, our winemaking team practices a long cold fermentation and then puts the wine through malolactic fermentation to soften the overall high acidity. While aging, we employ batonage (hand-stirring the lees) to give weight and depth to the wine.

Aging Barrel fermented in 34% new, 33% once and 33% twice-filled French oak barrels for 8 months

2018 Napa Valley Cabernet Sauvignon

Tasting Notes A beautiful wine from a near-perfect vintage, this robust Cabernet Sauvignon shows balance and complexity - a blend of dark berry, generous oak notes, clove, and nutmeg. This is a supple and complex wine, full-bodied in style, with a punch of power, ripeness, and elegance from start to finish.

Blend Composition 96% Cabernet Sauvignon, 2% Petit Verdot, 2% Merlot

Vineyard Sourcing Sourced primarily from Frank Family's S&J Vineyard in Napa's Capell Valley and our Benjamin Vineyard located on the valley floor in the heart of Rutherford. Additional vineyard sources include neighboring Quarry Vineyard, Round Pond Estate, Delouise and Shooting Star Vineyard.

Winemaker Notes Our goal is to make a complete, balanced wine. Cabernet Sauvignon can benefit from the addition of others, like Merlot which adds some softness. Together you get the whole package.

Aging 20 months in 33% new and 67% once and

2018 Napa Valley Merlot

Tasting Notes Frank Family's first vintage of this wine in nearly two decades, this opens with fresh plums that intertwine with coffee and cedar. An effortless mix of blackberries and baking spice, the Merlot is complex and elegant, offering smooth layers of pomegranate and a depth of dark chocolate that carries through the persistent finish.

Blend Composition 85% Merlot, 12% Cabernet Sauvignon, 3% Cabernet Franc

Vineyard Sourcing Sourced from Frank Family's Benjamin Vineyard in Rutherford as well as several of our closest neighbors and long-term grape growers, Delouise, Round Pond Estate, and Sunseri Vineyards located in Oak Knoll, Rutherford, and Chiles Valley respectively.

Winemaker Notes Frank Family grows several acres of Merlot on our Rutherford properties, which we often blend with our Cabernet Sauvignons to add softness and a more rounded mouthfeel. But Merlot is worthy to stand on its own. This wine has so much elegance and structured potential that it can go head-to-head with many Napa Valley Cabernets.

Aging 18 months in 33% new and 67% once and twice-filled French oak barrels

2019 Napa Valley Zinfandel

Tasting Notes This beautifully balanced and deeply concentrated Zinfandel boasts elegant, complex layers of crushed clove, fresh blackberry, and creamy mocha on the nose. A velvety texture of fine-grained tannins provides structural weight to the ripe fruit flavors of plum compote as well as violet, thyme, and black pepper.

Blend Composition 90% Zinfandel, 10% Petite Sirah

Vineyard Sourcing This Napa Valley-designate wine is cultivated from our estate vineyards in Capell Valley and Rutherford and from neighboring vineyards in St. Helena and Calistoga.

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 2019 brought generous sun and a long growing season which provided our grapes ideal conditions to ripen fully.

Aging 16 months in 33% new French oak barrels, and 67% once and twice-filled French oak barrels

98
Points



92
Points

Spring 2023

What's New



I. Frank Family Wins Best Napa Tasting Room & Best Napa Winemaker Awards

At the heart of every great wine tasting experience is the wine itself, and Frank Family's wines are unquestionably among the very best in Napa Valley. But a truly exceptional wine tasting experience is woven from so many threads: the connection made between the guest and the host, the ambiance of the grounds, the beauty of the tasting room, and the ease in which a wine educator speaks with passion and knowledge about the wines in the glass. When all these components are brought together, an hour of wine tasting can become a transcendent experience, and one that we hope stays in the minds of our guests for years to come. We are truly honored to receive two such prestigious awards from the Best of Napa Valley Reader's Choice Awards. It is an even greater honor to be placed in such distinguished ranks as those of past honorees and this year's fellow nominees. Thank you to all our members and fans for naming us the best of Napa Valley!

"I feel very fortunate to do what I love for my career and to do it at Frank Family and in the Napa Valley makes it even more special. Congrats to the entire Frank Family team!"

- **Todd Graff**, Winemaker & General Manager

II. Another Year of Giving Back

Charitable giving is at the core of our winery. We have conducted many "Frank for a Cause" campaigns in the past few years raising more than \$100,000 to benefit non-profit organizations such as the Breast Cancer Research Foundation, Feeding America, Autism Speaks, and the James Beard Foundation's Open for Good Campaign. Last November, we hosted our latest fundraising initiative in partnership with the Humane Society of the United States in honor of our late winery pup, Bristol and current dog, Magnum. With your help, we proudly donated \$25,000 to help rescue and protect all animals. Learn more at frankfamilyvineyards.com/blog.



III. Leslie Rosé is Back

Last spring, we welcomed the newest and prettiest addition to our estate collection of wines, the Leslie Rosé. Inspired by Founder, Leslie Frank and her love for elegant Provencal rosés, the inaugural release of her namesake wine was so well received that it sold out before summer had hardly begun. With much excitement, we are on the cusp of releasing our second vintage of this delicate pink hued spring sipper from the stunning 2021 vintage. To celebrate its anticipated return, we invite you to join us at the winery on Saturday, May 21 for our first Leslie Rosé Soiree featuring delicious wine and food pairings, live entertainment, and special guest appearances from Founders Rich and Leslie Frank. More details will arrive in your email inbox this spring.



Citrus Season at Winston Hill

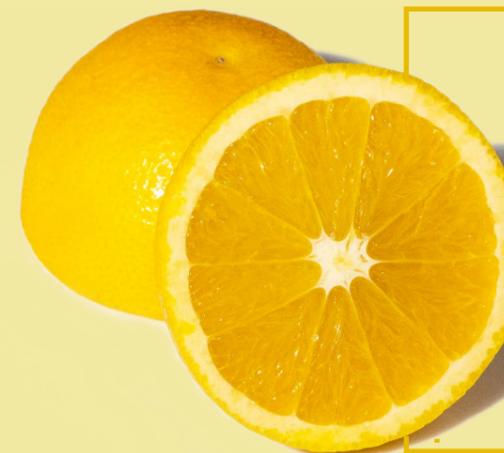
Frank Family sustainably farms 450 acres of land throughout Napa Valley. More than three quarters of our acreage is planted to grape vines on four estate vineyards, with the remaining land dedicated to untouched terrain and cultivated garden spaces. Frank Family's iconic Winston Hill Vineyard, rising 500 feet above the valley floor in Rutherford, is also home to an organic garden which provides the fruit, vegetables, and herbs that inspire many of the recipes and pairings we love most.

"We have the utmost respect for our land," said Leslie Frank. "We are so grateful to live in a beautiful place like Napa that lends itself to growing virtually anything in our own backyards – our fruit, our vegetables, and our grapes."

Winston Hill garden is in full bloom 365 days a year, always a bona fide display of beauty and flavor. Everything in the garden is organic and started from seed, including nearly 50 different varieties of tomatoes along with peppers, cucumbers, herbs, and most of all, citrus. We all wait with great anticipation for winter's colorful citrus to arrive around the beginning of each new year. Even though it's common to think of citrus as

summer fruit, winter and early spring is when our groundskeeper harvests the bulk of our oranges, lemons, limes, and grapefruits at Winston Hill.

As bright yellow, orange, and green fruit weigh down the branches in the Winston Hill Garden this time of year, we invite you to join us for a dip into the wonderful world of California citrus.



Navel Orange

A winter fruit with thick, bright orange skin and a sweet, juicy flesh. When properly tree-ripened, they make for the best peeling fruit but can also be used in cooking in salads, desserts, and sauces.

Pink Grapefruit

Has a thick rind and an assertive sweet, tart, and bitter flavor profile. They grow in cluster-like bunches, hence their name "grapefruit", and are best used in dressings, cocktails, and even desserts despite lacking the sweetness of many of its citrus cousins.



Mexican Lime

Also called Key Limes, it is a hybrid citrus fruit known for its sweet and tart flavor. It is green when picked but becomes yellow when ripe and is best used for desserts, marinades, and margaritas.

Meyer Lemon

A thin-skinned lemon with a bit of orange in its heritage - it's believed to be a cross between a traditional lemon and a mandarin orange. Compared to a traditional lemon, its peel is deeper yellow in color and has a delicate, floral sweetness. Today, they are considered a specialty item and can be up to twice the price of regular lemons (but so worth it).



Irresistible Recipes for Peak Citrus Season

Inspired by the season, Chef Christina Machamer serves up three irresistible recipes that call for citrus. Citrus is such a versatile ingredient and effortlessly adds some *oomph* and *zip* to any dish. The refreshing power of citrus comes not only from the juice and flesh, but also, critically, from the zest which is filled with aromatic oils that carry the flavor through myriad preparation styles, spices, seasonings, and textures. “I prefer to use citrus zest over the juice as it always brings a beautiful brightness without overwhelming the dish,” said Machamer. Discover how the elements of orange, lemon, and lime all convene in a vibrant synergy in our celebrated chef’s favorite citrus recipes and Frank Family wine pairings.

Lobster & Citrus Salad

Ingredients

- 2 Tbsp Duke’s brand mayonnaise
- 1 Tbsp Fresh squeezed orange juice
- 4 Tbsp Chopped herbs, such as tarragon, cilantro, chives and/or basil
- 1 Tbsp Fresh squeezed lime juice
- 2 C Lobster meat, cooked and chopped
- 1 C Citrus supremes
- ½ C Cherry tomatoes, halved
- ½ C English cucumber, sliced
- ½ C Bell or sweet pepper, diced
- 1 Tbsp Jalapeno, finely chopped (optional)
- 1 each Avocado, diced
- 1 head Butter lettuce, washed and broken into cups

Method

1. Whisk together mayonnaise and citrus juice, season with salt and fresh ground black pepper.

2. Gently toss lobster, tomatoes, citrus supremes, cucumber, avocado, and sweet peppers with dressing and adjust the seasoning as desired.
3. Gently mound on butter lettuce cups to serve.

Wine Pairing

Blanc de Blancs and seafood is a classic pairing. The wine itself is delicately structured which allows the rich sweetness of the lobster to carry through to the palette. The concept of acid comes into play here as the wine’s high acidity matches the light, freshness of the dish. Serve this stunning pairing to open a multicourse meal or as a luxurious lunch, especially when served al fresco on a warm day.



Oven Roasted Salmon with Citrus Tarragon Butter



Ingredients

- 1 lb Fresh salmon
- 1 stick Unsalted butter
- 2 Tbsp Chopped tarragon
- 1 Tbsp orange, lemon, and lime zest
- ½ tsp Kosher salt
- ½ tsp Garlic salt
- ½ tsp Fresh ground black pepper

Method

1. Allow butter to soften to room temperature for a couple hours or overnight.
2. Mix herbs, citrus zest, and seasonings into butter until well incorporated.
3. Roll butter into a log using double thick layer of plastic wrap and chill for at least 2 hours or freeze for future use.
4. Slice into rounds to place on top of salmon.
5. Pre-heat oven to 400°F. Place salmon on a sheet tray or cast-iron pan. Season with salt and fresh ground pepper and add desired amount of compound butter. Bake in the oven until cooked through, approximately 10-15 minutes dependent on size and thickness of filet.

Wine Pairing

Frank Family's sparkling Brut Rosé makes for an exceptionally accommodating pairing partner for this easy oven roasted salmon dish. It has an unmatched ability to amplify the elegance factor while its racing acidity cuts through the rich, oily layers of the fish with ease, allowing the citrus tarragon flavor to shine through. This pairing is perfect for a springtime dinner, but is also a fun addition to brunch any time of the year.



Citrus Spiced Chicken Wings

Ingredients

- 1½ lb Chicken wings
- 1 Tbsp Kosher salt
- 1½ tsp Sugar
- 1 each Yellow onion, Sliced
- 3 sprigs Thyme (lemon thyme if available)
- 1 each Bay leaf
- 2 cloves Garlic, crushed
- ½ C Seasoned flour (recipe to the right)
- 3 C Canola oil
- ¾ C Fresh squeezed orange juice
- 6 Tbsp Melted unsalted butter
- ½ C Frank's hot sauce
- ½ tsp Chinese five spice
- 2 Tbsp Lemon and/orange zest
- 1 tsp Kosher salt
- 1 tsp Fresh ground pepper

Seasoned Flour

- 4 C All-purpose flour
- 2 Tbsp Kosher salt
- 1 Tbsp Fresh ground black pepper
- 1 Tbsp Garlic salt
- 1 Tbsp Paprika
- 1 Tbsp Sugar
- 1 tsp Cayenne



Method

1. Combine salt, sugar, onion, thyme, bay leaf, and garlic in a large mixing bowl. Add chicken and toss to evenly coat. Cover with plastic wrap and allow chicken to marinate in refrigerator overnight.
2. On the second day, remove wings and discard marinade. Place wings on a wire rack over a sheet tray and allow to air dry in the refrigerator for 24 hours.
3. Add oil to a heavy bottomed cast iron pan or heat a deep fryer to 350°F. Evenly coat wings in seasoned flour and allow to rest about 15 minutes, allowing a coating to form.
4. In a separate pan, reduce orange juice to ½ cup. Add butter, hot sauce, spices, zest, and bay leaf, and return to a simmer. If desired, drizzle in a cornstarch slurry to bring sauce to desired thickness and make it more stable. (Cornstarch slurry is made with 1T cornstarch: 1T cold water) whisk together and add only as much as is needed. Sauce will thicken when it resumes to simmer.

5. Fry wings until golden brown and an internal temperature of 165°F is reached. If wings start to get too brown before they come to an internal temperature of 165°F, they may finish cooking in a 400°F oven.

6. Toss wings with sauce and garnish with cilantro and sesame seeds.

Wine Pairing

This elevated comfort food dish packs some heat but is balanced nicely by the lemon and orange undertones in the sauce. The bright citrus flavors in the recipe enhances the beautiful citrus notes in our Lewis Vineyard Chardonnay, which bursts with flavors of tangerine, lemon confit, and citrus blossom. The Chardonnay's natural acidic structure also cuts through the fat in the chicken wings and cleanses the palate for the next bite.



Petal to Plate

Cooking with Edible Flowers

Beautiful blooms popping up like parasols in the gardens and hillsides is the hallmark of springtime in Napa Valley. This is the season where showy displays of yellow, purple, and white flowers inspire you to take them into the kitchen and discover their boundless culinary charms.

From Calendula, with its marigold markings, to the unmistakable golden yellow petals of mustard, edible flowers can brighten dishes both in color and flavor. From fresh or dried, whole or as a condiment, infused in a syrup, raw, cooked, and even pickled: there are countless ways to enjoy them. Indeed, the world of edible flowers is vast and kaleidoscopic, but it needn't be daunting. We have asked Chef Christina Machamer to help demystify the concept of cooking with edible flowers, drawing upon her decade of experience curating French-inspired fare with a California flair.

"My approach to edible flowers is the same as cooking with any other natural ingredient – don't let anything you grow go to waste," said Machamer. As a home-gardener and farm-to-table chef, that means finding edible flowers in her vegetable patch. "We might primarily grow these crops for another part of the plant – like arugula, fava bean, and chives – but their blossoms taste just as great," said Machamer. Of course, for those of us whose green thumb capabilities are limited to potted plants on the windowsill, Machamer suggests purchasing an edible flower seed kit on Amazon to provide the basics for starting a personal flower garden.

Before trying your hand at growing and foraging however, remember to always wash flowers carefully before eating, don't use anything bought at a florist as they are often loaded with pesticides or other chemicals, and never eat anything unless you can be sure that you have identified it correctly.

Here are several of Chef Machamer's favorite homegrown edible flowers and her recommendations on how to use them.



Fennel Flower

Is bright yellow and known for its anise and licorice-like notes, similar to the herb. Typically in season from late winter to early spring, fennel flowers can be used to top of pasta primavera, roasted poultry, and seasonal soups.



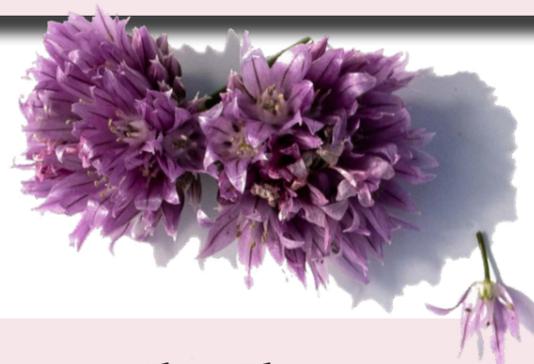
Fava Bean Blossom

Have a light, nutty and earthy flavor that can be used in anything you would use fava beans or peas. "My favorite way to use fava bean flower is in my sweet pea risotto with lemon and asparagus," said Machamer. "They make a decorative accent to such a spring-forward dish."



English Lavender

Its purple hue and fragrant aroma make it immediately recognizable. It functions a lot like rosemary and has a strong, herbal flavor where a little goes a long way. "I prefer to use lavender in sweet preparations," said Machamer. "Simply blend with equal parts sugar and water to make a delicious lavender infused syrup to macerate blueberries, whip into a frosting, or to add to a cocktail."



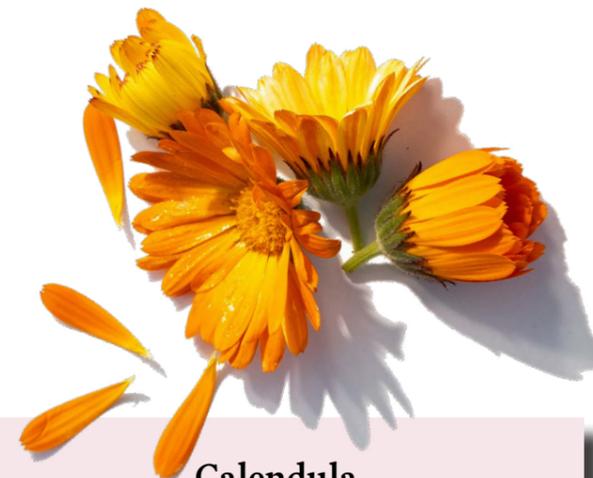
Chive Blossom

Have wispy purple petals to contradict their garlic, onion flavor. "I recommend using them in preparations that are complemented by an onion note such as sprinkling them on top of a buttered steak or as a garnish on charcuterie boards," said Machamer.



Arugula Blossom

Is great in both savory dishes and salads and can be used in dishes already incorporating the arugula flavor. "My husband and I were growing salad greens in our home garden, and it got away from us," said Machamer. "But by letting a few arugula plants go to seed, it gave us these beautiful edible flowers that taste just like the herb."



Calendula

Also known as the pot marigold, Calendula is part of the daisy family. Bright yellow and slightly bitter and peppery, the petals are ideal for adding color to a dish. It is best added to rice, poultry, and salads or as a tea. "The flavor profile can be more assertive than other flowers, so I like to add it to salads," said Machamer. "The salad dressing will balance its bold flavors."



Mustard Flower

This vibrant golden flower grows wild throughout Napa Valley from January to March and is a very important cover crop in our vineyards. Just like its ground up seed which makes the condiment, mustard, the flower and greens have endless versatility in the kitchen as well. Mustard flowers have a sharp, spicy flavor that complement many savory dishes. "As a Napa Valley chef, I've become very familiar with mustard flower and love to use it to garnish pork loin, sausages, bratwurst, chicken wings – pretty much anywhere I would use the condiment," said Machamer.

Spring Forward Wine Cocktails

In so many ways, a great cocktail takes its cues from a glass of wine: the key word for both is *balance*. In a mixed drink, we look for a balance of components with layers of flavor that compliment one another. We want our cocktails to go down smoothly, leaving us refreshed but also craving that second sip, beckoning us back in, enticed by the myriad of flavors. Make no mistake, a glass of Frank Family wine is a well-balanced beverage in and of itself and needs no accessories or garnishes. But that shouldn't stop us from having a little fun with these wines and experiencing for ourselves why wine-based cocktails have become all the rage. Here is my take on four drinks that combine spring's seasonal bounty with our extraordinary wines.

I. Carneros Dove

In Spanish, the word for dove is "Paloma." This fresh and aromatic wine cocktail takes its inspiration from the classic tequila cocktail by the same name. Our Carneros Chardonnay showcases bright, fresh citrus notes, which become amplified with the addition of muddled grapefruit wedges. To balance this additional component of acidity, Agave nectar is added. Its subtle sweetness restores balance to the drink. Using Agave is also a nice hat tip to the original Paloma cocktail, which is made from tequila. Fresh sprigs of rosemary give this drink herbaceous, woody notes that are distinctly different from the oak spice of the Chardonnay.

In a cocktail shaker, add 2-3 sliced grapefruit wedges and agave nectar, and press together with a classic muddler or large spoon. Add Carneros Chardonnay, ice cubes, and two sprigs of fresh rosemary. Shake gently to release the rosemary flavors from the leaves and pour into a tumbler or wine glass.

II. Sonoma Coast Gold Rush

Our Sonoma Coast Chardonnay is made from the very best fruit sourced from the Sangiacomo Family Ranch, our grower partners for almost a decade. The wine exhibits a wonderful array of vibrant citrus peel and green apple notes, underscored by wet stone minerality. For this wine cocktail, sliced lemon wedges are combined with locally sourced Sonoma honey, which brings floral lavender-like aromas to the glass. Lastly, we add a few sprigs of thyme for aromatic complexity.

In a cocktail shaker, add 2-3 sliced lemon wedges and honey, and press together with a classic muddler or large spoon. Add Sangiacomo Chardonnay, ice cubes, and two sprigs of fresh thyme. Shake gently to release the thyme flavors from the leaves and pour into a tumbler or wine glass.

III. April Showers

We're all familiar with the adage that *April Showers bring May Flowers*, but here in Napa Valley, our ecosystem depends on rain for so much more. Indeed, the rain of the winter and spring months feeds all our plant life, most importantly, the grape vines. As spring becomes summer, gardens around the valley bloom with abundance. Two of spring's most enjoyable yields - cherries and basil, come together in this effervescent cocktail that highlights our award-winning Blanc de Blancs.

In a small pot, bring ½ cup of water to a boil, then add ½ cup of sugar. Once the sugar is completely dissolved, turn the burner off and add 8-10 basil leaves. Let the leaves steep in the liquid until cool, about half an hour. Strain the leaves out and transfer the syrup into a squeeze bottle. Muddle cherries and one oz. basil syrup in a tumbler and add ice. Pour Blanc de Blancs over ice and garnish with a fresh basil leaf.

IV. Citrus Punch

Perfect for spring garden parties since this drink can easily be made on the larger scale, a great citrus punch bursts with energy and brightness. Punches are super easy and fun because there's no defined rules: the only limit on creativity for punches is your imagination. Our version features our Brut Rosé, combined with fresh squeezed orange and lime juice, like a revved-up mimosa.

In a large pitcher, start with fresh squeezed orange juice and the juice of 1-2 squeezed limes. Add sliced orange and lime wheels and other fruits, such as sliced strawberries or raspberries if you like. Herb components can be added as well, like mint. Pour a bottle of chilled Brut Rosé into the pitcher, gently stir, and serve. Garnish with mint leaves or an edible flower like Chamomile as pictured.

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“Especially after the past two years, I really want to encourage people to drink great wine every day! Life is too short to drink bad wine.”

Employee Spotlight

John Ruch, Wine Educator

John Ruch worked in the music industry, selling and marketing record labels in the genre of blues, jazz, rock, reggae and more, before fate inspired him to seek a second career in the Napa Valley. Always having an interest in wine and a love for wine country, it was serendipitous when his music job moved him across the country from Boston to Northern California in the mid-1990s. After the retail music business came to a grinding halt in 2001, John took it as a sign to try his hand in wine. Twenty years later, John is grateful for making the switch to wine, but still keeps his passion for music alive as the lead guitarist for local Americana band, the Juliane Band.

Q: What is/are your favorite Frank Family wine(s)?

A: It is impossible to pick just one, but Winston Hill and Lady Edythe are my all-time favorites. Both wines are so polished and elegant. The Lady Edythe displays so many layers and nuances with balance between fruit and toasty notes, wonderful acidity, texture, and effervescence. I am fascinated by the entire winemaking process and especially method champenoise sparkling wines. The Winston Hill is simply great every vintage. It's elegant and balanced with a remarkable thread of consistency of style from vintage to vintage. The wine truly speaks of the unique vineyard we know as Winston Hill.

Q: What are some similarities you have noticed between the music and wine industries?

A: In both fields, consumers tend to make their purchase decisions based on similar criteria: word of mouth, reviews, heard a song on the radio/tasted a wine at a restaurant. Everyone has their favorite wines or bands, but people also get curious about new grape varieties or music genres.

Q: What is your favorite memory from working at Frank Family?

A: It's easily the winery's 25th Anniversary Party back in 2018. It was a blast - people had a great time and it was fun sharing some of the older wines. I was taken aback by just how much people loved being part of the Frank Family. I also recall the 2006 Winton Hill Cabernet Blend out of magnums was fabulous.

Q: Tell us about your path to Frank Family.

A: I began my wine career at Sterling Vineyards 20 years ago. While working in their tasting room, I met two future Frank Family employees who later encouraged me to join the team. That was six years ago, and I've been here ever since. Now I enjoy spending my days sharing some of the fascinating history of the Frank Family property and Rich and Leslie Frank's unique story of their personal journey in the wine industry.

Q: What is your favorite part about working for Frank Family?

A: Aside from ALL the wines in the portfolio being fabulous (something I have not encountered at any of the other wineries I've worked for), the folks I work with are terrific. It's a real family atmosphere where we all work together to ensure our guests have a great experience and want to come back.

Q: Can you offer any tips for anyone who wants to learn more about wine?

A: Get one good book. The World Atlas of Wine edited by Hugh Johnson and Jancis Robinson is a great overview of wine based on growing regions. Karen MacNeil's Wine Bible is good too. Find a good wine retailer that does regular tastings. Start a tasting group with friends. Drink wine for everyday happiness. Lastly, join a wine club to experience and learn about a winery's house style across different varietals.

Save the Date
2022 Calendar of Events

**Songwriters in Paradise (SIP)
Concert**

Friday, April 22

Leslie Rosé Soiree

Saturday, May 21

**Live Fire BBQ Dinner with
Pitmaster Jack Arnold**

Friday, June 17

Chardonnay & Lobster Dinner

Saturday, August 13

Harvest Dinner

Saturday, October 1

Holiday Dinner



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