



2021 Carneros Chardonnay



TASTING NOTES

A bright and balanced wine with vibrant aromatics of baked apple, white nectarine, and toasted oak. A lively entry of tropical fruit and citrus expands with notes of rich lemon curd and brioche bread pudding. Ample yet refined, this unmistakably Carneros wine finishes with a refreshing wave of acidity.

WINEMAKER NOTES

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

SOURCING

The foundation for the Carneros Chardonnay is Frank Family's Lewis Vineyard with additions of neighboring Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards located in Sonoma-Carneros.

AGING

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

Varietal Composition	100% Chardonnay
Harvest Date	August 28 - October 7, 2021
Bottled	June 2022
Acid	0.58 g/100ml
pH	3.51
Alcohol	14.4%

FRANK FAMILY
VINEYARDS