FRANK FAMILY

2021 Sangiacomo Chardonnay

TASTING NOTES

A delicate yet vibrant wine, the 2021 Sangiacomo Chardonnay features alluring aromatics of white peach, sea spray, and honeysuckle. The balanced palate is layered with notes of ripe mango, toasted almond, and a hint of minerality leading to a bright finish with refreshing acidity.

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.

SOURCING

This wine is sourced exclusively from Sangiacomo Family's Kiser Vineyard located in the Sonoma Coast appellation. First planted in 1974, Kiser is a certified sustainable vineyard set on a rolling slope in southwestern Sonoma that is known to consistently produce some of the highest quality grapes.

AGING

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

98 POINTS

Antonio Galloni, February 2023



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATE:

September 20,2021

BOTTLED:

August 2022

ACID:

p.60g/100m

pH:

3.33

ALCOHOL:

14.5%