

FRANK FAMILY VINEYARDS

2023 CARNEROS CHARDONNAY

TASTING NOTES

Hailing from the coveted Carneros reign, this wine leads with zesty lemon and guava aromas that are tempered by notes of vanilla and caramel covered apples. Delicious layers of nutmeg and crème brûlée seamlessly combine with hints of toasted oak and elegant waves of fresh acidity on the palate, leading to a bright finish.

WINEMAKER NOTES

As with all our white wines, we are looking for texture and complexity. To achieve this, we practice a long, cold fermentation. We 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

The foundation for the Carneros Chardonnay is the winery's own Lewis Vineyard, with additions from 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 DATES:

September 18 – November 11, 2023

BOTTLED:

June 2024

ACID:

0.58g/100ml

pH:

3.52

ALCOHOL:

14.4%