

# FRANK FAMILY VINEYARDS

## THE FOOD & WINE *Issue*

FALL 2024

# The Perfect Marriage

The relationship between wine and food is as important as ever. The culinary and wine world is a much more expansive place than it once was, and people have access to more styles, ingredients, techniques, and recipes, than ever before. It's an exciting time!

We have dedicated this fall issue to the love we share for food and wine and the passion we have for bringing the two together. We're honored to feature recipes from four prestigious chefs who bring their talents to some of Napa Valley's most admired restaurants, from Yountville's Michelin-recommended Mustard's Grill to St. Helena's hottest new restaurant, Charlie's.

Get inspired and get ready to navigate through countless pie and wine pairing possibilities from Frank Family's Director of Hospitality, Liam Gearity, on page 24.

Then, dive in on page 26 to learn how your love for Frank Family wine can help make a wave of change in partnership with 4ocean, one of the leading ocean cleanup operations in the world.

Finally, as the best time of year draws near, we have compiled a small preview of some of our favorite wine gift boxes, wine tools, and gifts that give back so you can bring a piece of Napa wine country into your home this holiday season.

We hope these recipes, pairings, and stories excite you to try something new this holiday season.

Cheers!

*Rich Frank Leslie Frank*

Rich and Leslie Frank  
Founders

Follow @frankfamilyvineyards



Online Magazine

View or download current and past issues at [frankfamilyvineyards.com/trade/online-magazine](https://frankfamilyvineyards.com/trade/online-magazine).

Comments & Questions

We would love to hear your thoughts. Email us at [info@frankfamilyvineyards.com](mailto:info@frankfamilyvineyards.com), text us at 707-719-9012, or call us at 707-942-0859.



## Contents

### 04 Current Releases

This fall's featured wines including the first of our 2021 Cabernets.

### 14 What's New

Discover what's new and noteworthy at Frank Family, including the introduction of the Miller House Member Lounge, sustainability updates, and more.

### 16 Recipes From Around Napa Valley

Explore Napa Valley through food and wine pairings from four prominent local chefs.

### 24 Wine and Pie Pairings Hand-Picked for the Holidays

Our favorite holiday pies expertly paired with the best from Frank Family Vineyards.

### 26 Making an Ocean of Difference: Frank Family Vineyards Partners with 4ocean

Dive into Frank Family's newest Frank for a Cause campaign to help end the ocean plastic crisis.

### 30 Holiday Gift Collection

Enjoy a preview of this year's holiday gift shop, including wine gift boxes, wine tools, gifts that give back, and more.

# Reserve Cabernets



## 2021 CALISTOGA CABERNET SAUVIGNON

### *Tasting Notes*

This is a big and brawny wine that beautifully encapsulates the appellation's concentrated nuances, offering layers of baked plum compote, toasted oak, and baking spice. Seasoned in clove, tobacco, and a wealth of ripe berries, this full-bodied expression of Cabernet Sauvignon is balanced wonderfully with a lively undertone of fresh acidity.

### *Blend Composition*

100% Cabernet Sauvignon

### *Vineyard Sourcing*

This wine comes from the historic Samuel Brannan Vineyard along the Silverado Trail in the Calistoga AVA. Lying between the Mayacamas Range to the west and the Vaca Range to the east, Calistoga is located at the northernmost end of the Napa Valley. Summer daytime temperatures frequently reach 100°F but can drop as low as 50°F at night. These temperature swings, along with well-drained volcanic soils, produce grapes with both ripeness and balancing acidity.

### *Aging*

20 months in 50% new and 50% once-filled French oak barrels.

## 2021 BENJAMIN RANCH CABERNET SAUVIGNON

### *Tasting Notes*

The second vintage of this single-vineyard wine is extraordinarily complex and polished. Refined aromas of cassis and dusty black plums serve as a prelude to a luxurious palate steeped in espresso and dark chocolate.

### *Blend Composition*

95% Cabernet Sauvignon, 5% Petit Verdot

### *Winemaker Notes*

Recently undergoing a decade-long replanting journey to promote vine and soil health, Benjamin Vineyard is quickly becoming our Cabernet darling. The nearly 60 acres of planted vines that encompass Benjamin have some of the most ideal soils to produce Napa Valley's best Cabernet Sauvignons.

### *Vineyard Sourcing*

Nestled in the Rutherford Bench, sits Frank Family's Benjamin Vineyard, named for Rich and Leslie Frank's youngest grandson. Comprised of gravelly, sandy loam soils, this perfect spot is heavily saturated with minerals to allow for healthy balanced vines. While fertile, the soils are also incredibly well-draining ensuring that there is enough stress throughout the growing season to reduce yields and in turn produce concentrated, complex, and balanced wines.

### *Aging*

20 months in 50% new and 50% once-filled French oak barrels.

## 2021 RHF CABERNET SAUVIGNON

### *Tasting Notes*

Elegant yet rich, structured yet smooth, this gorgeous, classically styled wine is made in honor of Frank Family founder, Richard Harvey Frank. It offers deep, dark cherry and cocoa aromas followed by enticing oak toast, anise, and cedar on the supple, never-ending palate.

### *Blend Composition*

92% Cabernet Sauvignon, 7% Petit Verdot, 1% Merlot

### *Winemaker Notes*

The RHF carries traditional characteristics of the prestigious Rutherford sub-appellation, specifically its

Rutherford dust notes mid-palette, which lend to soft, earthy tones in the wine.

### *Vineyard Sourcing*

RHF pays homage to our Rutherford estate. The wine is sourced from both our Benjamin Vineyard on valley floor and from Winston Hill the "crown jewel" of our vineyards.

### *Aging*

20 months in 50% new and 50% once-filled French oak barrels.

# Reserve Reds



## 2021 CHILES VALLEY ZINFANDEL

### Tasting Notes

A beautiful and approachable expression of Zinfandel providing dark plum and mission fig aromas, followed by classic varietal characteristics of cocoa powder, fennel, and cracked pepper on the palate. Deep and rich in blackberry and vanilla bean, our Zinfandel shows balanced concentration and ripeness, framed by refreshingly bright acidity.

### Blend Composition

88% Zinfandel, 12% Petite Sirah

### Winemaker Notes

For us, Zinfandel encapsulates the essence of California winemaking. Steeped in America's viticultural heritage, Zinfandel vines have thrived in California soil since the mid-1880s. While the variety has become less prevalent in recent years due to Cabernet Sauvignon's popularity in the Napa Valley, we take pride in championing this grape variety, producing a wine that we believe stands shoulder to shoulder with the state's best Cabernets in terms of sophistication and ageability.

### Vineyard Sourcing

This wine is cultivated from the historic Sunseri Vineyard in Napa's Chiles Valley. Its terroir is unique, as it lies approximately 1,000 feet above the Napa Valley floor and experiences a special microclimate. The higher elevation results in daytime breezes and cooler nights that create a long and even growing season. Bud break and harvest occur later here which, in part, lends distinctive flavor and quality to this wine.

### Aging

16 months in 50% new French oak barrels and 50% neutral barrels.

## 2021 WINSTON HILL

94 Points, *Wine Spectator*

### Tasting Notes

Blended with small additions of Bordeaux's main grapes from our iconic hillside site, this delicious and sophisticated wine is Frank Family's flagship bottling. Its smooth palate boasts power and grace, with a harmonious union of blackberry coulis and savory herb tamed by fine-grained tannins. Notes of gravel and graphite dance along a structured and generous palate, carrying through to a memorable finish.

### Blend Composition

88% Cabernet Sauvignon, 5% Merlot, 4% Petit Verdot, 3% Cabernet Franc

### Winemaker Notes

Always made using the best fruit from our 25-acre estate and handpicked at optimal maturity, Winston Hill represents everything we strive to achieve in our winemaking. It's produced without regard to quantity and with only one goal in mind – to make the best wine that is the best expression of our land year after year.

### Vineyard Sourcing

Made with fruit from the winery's original estate vineyard, Winston Hill, situated on the eastern side of Napa Valley's Rutherford appellation along the Vaca Mountain range. The hand-terraced vine rows have southwestern exposure and well-drained volcanic and sandstone soils that rise nearly 500 feet above the valley floor.

### Aging

20 months in 75% new French oak barrels and 25% once-filled French oak barrels.

## 2021 THE RILEY RED BLEND

### Tasting Notes

Inviting aromas of mocha, cassis, and cedar waft out of the glass of this red blend. Seamless and supple, the palate offers dark cherry, dried sage, and espresso alongside silky tannins and brilliant acidity.

### Winemaker Notes

The Riley is a 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 in this proprietary Bordeaux-style blend.

## 2021 S&J VINEYARD PETITE SIRAH

### Tasting Notes

Stunningly dark in color and gloriously concentrated in flavor, this 100% varietal wine offers beautiful aromas of lavender and earth that lead to a palate resplendent with black fruit, cracked pepper, and cedar tones. This wine is layered and well-structured with well-defined flavors that linger on the long finish.

### Blend Composition

100% Petite Sirah

### Winemaker Notes

This varietally distinct wine is made entirely of Petite Sirah grapes from our S&J Vineyard in Capell Valley, a small mountain valley located in the eastern hillside of Napa. Nestled against Atlas Peak, S&J Vineyard experiences a long growing season due to the cooler climate from the high elevation. The extended hang time on the vine produces outstanding mature fruit, adding character and rich complexity to this limited-production wine.

### Vineyard Sourcing

Named for Rich and Leslie Frank's grandchildren, Stella and Jeremy, S&J Vineyard is located east of the Vaca Mountain range in Napa's Capell Valley. Its soils are fertile, well-draining, and clay loam-based, reminiscent of the Rutherford Bench.

### Aging

20 months in 33% new French oak barrels, and 67% once- and twice-filled French oak barrels.

### 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.

### Aging

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

# Reserve Chardonnays



## 2022 LEWIS VINEYARD CHARDONNAY

### *Tasting Notes*

Coming entirely from our estate vineyard in Carneros, this beautifully layered and complex Chardonnay abounds with notes of peach, pineapple, and jasmine. Its fruit character is complemented on the palate with additional flavors of vanilla bean and fluffy nougat, finishing bright with a wave of Meyer lemon.

### *Blend Composition*

100% Chardonnay

### *Winemaker Notes*

Everything starts with great grapes in the vineyard. Chardonnay from Lewis Vineyard displays pronounced aromatics and unmatched freshness, as well as remarkable varietal character and harmony. Our winemaking team makes minimal adjustments in the winery, allowing the natural flavors from the land to show through.

### *Vineyard Sourcing*

Named after Rich and Leslie Frank'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.

### *Aging*

11 months in 100% new French oak barrels.

## 2018 LATE HARVEST CHARDONNAY

### *Tasting Notes*

Hand-picked berry by berry at just the right ripeness and aged for three years in 100% French oak, this dessert wine exudes flavors of dried apricots, silky pear, and golden honey. Exotic notes of candied mango mingle with hints of oranges blossom and wet stone minerality, classic of botrytized wines.

### *Blend Composition*

100% Chardonnay

### *Vineyard Sourcing*

This wine is sourced exclusively from Frank Family's Lewis Vineyard in Carneros. It is produced from Clone 809 planted near the vineyard's reservoir to increase humidity, thereby encouraging botrytis to form on the grapes. The fruit is left on the vine until perfect concertation of flavors and aromas is achieved, usually meaning a brix above 40.

### *Aging*

Barrel fermented in neutral French oak and aged for three years before bottling.



# Sparkling Wines

---

## 2012 LADY EDYTHE RESERVE BRUT

95 Points, Decanter

### 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

### 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.

---

## 2020 ROUGE

### Tasting Notes

Deep crimson in the glass with a bouquet of raspberries, wild roses, and forest herbs, the 2020 Rouge entrances. The palate boasts harmonious layers of fresh fruitiness and tartness, accentuated by a creamy vanilla mousse and mouthwatering acidity. Balanced to perfection, it concludes with lingering bursts of pomegranate and wild berries.

### Blend Composition

67% Pinot Noir, 33% Chardonnay

### Winemaker Notes

All our sparkling wines require a patient approach, and our Rouge is no exception. Like all Frank Family sparkling wines, the Rouge is created using the méthode champenoise whereby the secondary fermentation occurs in the bottle.

### Aging

Rested on spent yeast cells for 3 years before disgorgement in February 2024.

---

## 2019 BLANC DE BLANCS

### Tasting Notes

Crisp and elegant, our signature sparkler has a lemony mousse and an enticing acid-driven freshness. The 2019 Blanc de Blancs leads with aromas of stone fruit, lime, and just-baked bread that opens on the mid-palate to more richness and depth. Sophisticated bubbles converge with hints of ground ginger and lemon rind for a long, clean finish.

### Blend Composition

100% Chardonnay

### Winemaker Notes

The acidity that develops in Carneros fruit is comparable to Champagne, France. All Frank Family sparkling wines undergo partial malolactic fermentation to soften the high natural acidity and to achieve a beautiful richness. Our Blanc de Blancs showcases the perfect balance between bright acid and smooth creaminess.

### Aging

Rested on spent yeast cells for nearly four years before disgorgement in February 2024.



---

## 2019 BRUT ROSÉ

### Tasting Notes

Beautifully sunset-hued, this Pinot Noir-based sparkler exudes elegance as well as richness. Hints of framboise and rose petals are married with brioche on the nose, meeting a lovely depth of fruit on the lush palate, while fresh strawberries and cream laced with delicate pearl bubbles flow seamlessly through to the finish.

### Blend Composition

90% Pinot Noir, 10% Chardonnay

### Winemaker Notes

Producing a rosé sparkling wine requires finesse and skill to achieve the perfect hue and balance between richness and acidity. In making the 2017 Brut Rosé a still Pinot Noir was added to the base wine right before secondary fermentation which led to its full body and lush style.

### Aging

Rested on spent yeast cells for nearly four years before disgorgement in February 2024.

# Napa Valley Wines



## 2023 CARNEROS PINOT NOIR

### Tasting Notes

Deeply garnet-colored in the glass, this wine brings savory energy to beautiful fruit-driven aromas. Black cherry and crushed raspberry layers mingle with rosemary and wildflowers on the nose. The palate is finely structured with soft tannins balanced with lively acidity and fresh flavors of pomegranate, strawberry jam, black tea, and cedar.

### Blend Composition

100% Pinot Noir

### Winemaker Notes

This is a Carneros Pinot Noir through and through. In California, we are blessed with an abundance of sunshine, and we farm with that in mind. While respecting the heritage and craft of Burgundian winemaking, our Pinot Noir is made to showcase the character of this beautiful fruit and its terroir at their very best.

### Vineyard Sourcing

Frank Family's estate Lewis Vineyard provides the basis for this wine, with fruit from neighboring Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards located in Sonoma Carneros to round out the blend.

### Aging

9 months in 33% new French oak barrels, 67% once- and twice-filled French oak barrels.

## 2023 CARNEROS CHARDONNAY

### Tasting Notes

Hailing from the coveted Carneros region, 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.

### Blend Composition

100% Chardonnay

### Winemaker Notes

As with all our white wines, we are looking for texture and complexity. To achieve this, we practice a long, cold fermentation and then put the wine through

## 2022 NAPA VALLEY CABERNET SAUVIGNON

### Tasting Notes

This is a powerful, classically structured wine made in a full-bodied style that possess underlying grace. Our signature Cabernet commences with inviting cassis, tobacco, and cocoa aromas. In the mouth, gorgeous depth and complexity shine with hints of coffee bean, nutmeg, and toasted oak. The tannins are finely ground and sweet, providing an elegant and expressive finish.

### Blend Composition

87% Cabernet Sauvignon, 6% Merlot, 5% Petit Verdot, 2% Cabernet Franc

### Winemaker Notes

We highlight the beauty and complexity of our valley in this appellation-designated wine, a seamless blend of Cabernet Sauvignon with a splash of Merlot to add a touch of softness and suppleness, Petite Verdot to add color and structure, and Cabernet Franc to provide polish and finesse.

### Vineyard Sourcing

Sourced primarily from our estate 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 and Round Pond Estate, both in Rutherford, as well as Delouise and Shooting Star Vineyard located in Napa Valley.

### Aging

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

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.

### Vineyard 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.

# What's NEW



## WE'RE MAKING SOLAR-POWERED WINE

Frank Family has sourced 100% renewable energy from locally produced wind and solar power since 2022. But we're excited to take our sustainability goals a step further with the recent installment of our rooftop solar array at the winery. This solar array includes 800 solar panels, for a total size of 400 kilowatts that will help generate 80% of our electricity needs on site. This means we are not just purchasing clean energy and supporting the renewables market; we are now generating it ourselves and adding more carbon-free power to the grid.

Learn more about Frank Family's green practices [Frankfamilyvineyards.com/sustainability](https://Frankfamilyvineyards.com/sustainability)

## SAVING LIVES AT BOTH ENDS OF THE LEASH

Since November 2022, Frank Family has proudly raised \$55,000 in support of K9s For Warriors as part of the winery's "Frank for a Cause" charitable giving campaign. K9s For Warriors is the nation's largest provider of trained service dogs for military veterans with invisible wounds of war. Thanks to your wine purchases, we sponsored four-legged hero Frankie, providing him with the veterinary care, equipment, and training necessary to become a life-saving service dog for a veteran with PTSD. Earlier this year, after eight months of training, Frankie was matched with retired Army Staff Sergeant Ryan Palomba, the program's 1000<sup>th</sup> veteran. "We are honored to be a part of this significant milestone in ending veteran suicide," says Leslie Frank. "This achievement by K9s For Warriors highlights the incredible impact service dogs have on the lives of our nation's heroes, like Ryan, and their families." Frank Family is excited to continue our support of K9s For Warriors for a third year in a row.

Learn more at [Frankfamilyvineyards.com/philanthropy/k9s-for-warriors](https://Frankfamilyvineyards.com/philanthropy/k9s-for-warriors)



Scan to meet  
Ryan and Frankie!

## VOTE FRANK FAMILY FOR BEST OF NAPA VALLEY AWARDS

We are thrilled to announce that Frank Family Vineyards has been nominated the fourth year in a row for "Best Winery Tasting Room" and Todd Graff as "Best Local Winemaker" by a panel of wine country experts for *Napa Valley Life Magazine's* 2024 Best of Napa Valley Awards! Voting for this prestigious award is open and only takes a few minutes of your time. If your experience at our winery was top-notch and you love our wines, please take a moment to let your voice be heard. You may cast your vote daily through November 30. Thanks for helping us continue our winning streak!



Scan to vote!

## THE MILLER HOUSE MEMBER LOUNGE AWAITS

We're excited to introduce the perfect destination for Frank Family members to leisurely taste, relax, and mingle. Hosted outdoors on the serene, covered Miller House patio, enjoy access to our estate-driven wines in a comfortable atmosphere. Featuring a fire pit and outdoor fireplace for the cooler months, the Miller House patio is ready for your year-round enjoyment. This experience is available on Fridays and Saturdays and is complimentary for members (up to four people) and \$60 for each additional guest. Reservations can be made at [Frankfamilyvineyards.com/visit](https://Frankfamilyvineyards.com/visit). Please sign in with the email associated with your membership account to gain access.





# Recipes From Around Napa Valley



## Charlie's Fried Chicken (CFC) Serves 6-8

CHEF ELLIOT BELL | CHEF & OWNER, CHARLIE'S

### INGREDIENTS

2 whole chickens, cut into 8 pieces **OR** 4 pounds mixed chicken

½ gallon buttermilk

#### Brine

16 cups water

1 ¼ cups kosher salt

¾ cup sugar

1 bunch thyme (no large stems)

2 zested lemons

2 cracked bay leaves

#### Dredge

11 cups rice flour

2 cups potato starch

3 cups cornstarch

1 cup baking powder

9 cups all-purpose flour

5 tablespoons onion powder

5 tablespoons garlic powder

3 tablespoons cayenne pepper

2 tablespoons paprika

¾ cup kosher salt

#### Season

5 teaspoons buttermilk powder

1 tablespoon honey powder

2 teaspoons kosher salt

5 teaspoons vinegar powder

1 teaspoon ground celery seed

1 teaspoon onion powder

½ tablespoon finely ground black pepper

1 tablespoon garlic powder

½ teaspoon ground dill weed

1 teaspoon ground dried parsley

### BRINE

In a large bowl, mix 4 cups of water, salt, and sugar. Meanwhile, in a medium-sized pot, bring the rest of the water to a boil with the aromatics. Add the seasoned water.

Pour the brine into a storage container and submerge the chicken. For bone-in chicken, brine for two hours. For boneless chicken, brine for one hour.

### DREDGE

In a deep container, mix together the rice flour, potato starch, cornstarch, and baking powder. In a separate mixing bowl, mix together all the seasonings. Thoroughly combine the flours and seasonings.

### SEASON

Thoroughly combine all the seasonings.

### FRY

Set your fryer to 325°F.

Submerge all the chicken pieces in buttermilk. Pull out and cover in the flour mix.

Carefully drop the chicken into the fryer, allowing it to fry for 5 minutes undisturbed. Lightly flip the chicken and cook for an additional 7 minutes.

Let it rest for 10 minutes or more. Refry for 2 minutes or until you reach your desired color. Pull out the chicken and rest it on a rack.

### TO SERVE

Lightly dust with seasoning before serving.



### Wine Pairing: 2019 Blanc de Blancs

Charlie's crispy fried chicken requires a beverage that complements the dish's richness. We particularly love how Frank Family's sparkling Blanc de Blancs, whose crystalline-like acidity, aids in cutting through the fats on the palate and provides a much-needed lift. From a flavor perspective, the lovely notes of dough and yeast from the wine, align perfectly with the crunchy, golden breading on the chicken, making for a bite that is sublime.

# Pumpkin Raviolo with Shaved Black Truffle

Serves 4

CHEF CHRISTINA MACHAMER | CHEF & OWNER, CLANDESTINE TABLE

## INGREDIENTS

### For Pasta Dough

- 1 cup '00' flour
- 4 egg yolks
- 1 whole egg
- 1 teaspoon olive oil
- 1 teaspoon white wine
- ½ teaspoon salt

### For Filling

- 1 pie pumpkin
- 2 tablespoons olive oil
- To taste: kosher salt and fresh ground black pepper
- 3 sprigs thyme
- 8 oz ricotta, excess water drained

### For Sauce

- 1 cup high-quality chicken or vegetable stock
- 4 oz unsalted butter, cubed
- 2 tablespoons finely grated Parmesan, best done fresh during sauce preparation
- 1 tablespoon flat leaf parsley, chopped
- ½ oz fresh black truffle\*

*\*If using canned, preserved, or truffle butter in place of fresh truffle, incorporate into the sauce as the heat will make it more aromatic*

## PASTA DOUGH

Place flour and salt in a stand mixer with the dough hook attachment. Make a small well in the center of the flour for the liquid ingredients.

In a separate container, whisk together the egg yolks, whole egg, olive oil, and white wine. Add this wet mixture to the well of the flour and turn mixer to a slow speed until dough has formed. Dough is the correct consistency when it is firm and smooth, similar to modeling clay. Add water if dough is too dry or a small amount of flour if too wet. Knead dough by hand or mixer for approximately five minutes. Wrap dough in plastic wrap and place in refrigerator to rest at least two hours or overnight.

## FILLING

Pre-heat oven to 400°F. Cut pumpkin in half and remove seeds and pulp. Drizzle the “meat” of the pumpkin with olive oil, and season with kosher salt and pepper. Place pumpkin sliced-side-down on a parchment lined baking sheet and bake in pre-heated oven until soft, approximately 30 minutes.

Allow pumpkin to cool to room temperature, then scrape flesh into a food processor with ricotta and thyme leaves. Discard thyme stems and pumpkin skins. Pulse until smooth. Check flavor and add salt and pepper, to taste. Scrape filling into a piping bag, and chill in the fridge at least one hour.

## RAVIOLO

Roll out the pasta dough into thin sheets using a pasta machine. Transfer to a lightly floured surface and cut out 4" rounds with a pastry or biscuit cutter. Pipe a ball of filling into the center of half of the pasta rounds, then brush the edges with water. Place another pasta round on top of each one and press the edges together to seal, molding the dough around the filling with your fingers to make sure there are no air gaps. Use a pair of kitchen scissors or a slightly smaller biscuit cutter to cut around the ravioli to neaten the edges. Raviolo can be cooked immediately or frozen for future use, for up to two months.

## PREPARATION

When you are ready to cook and serve the raviolo, bring a large pot of salted water to boil. In a separate large sauté pan, add stock and allow to reduce by half. Turn heat to medium-low, and slowly whisk in butter until incorporated. If your stock begins to separate, add a small amount of cold water to bring it back together. Whisk in grated Parmesan. Blanch the raviolo in boiling water for three minutes, then add to the sauce. Allow sauce to simmer in the pan one additional minute to thicken, then add parsley.

## TO SERVE

Gently spoon raviolo into bowl and top with a spoonful of sauce. Grate fresh truffle over top and serve.



## Wine Pairing: 2021 Winston Hill

Winston Hill is a graceful and focused wine that brings substantial presence to the table, without dominating the show. The delicate aromaticity and almost sweet flavor of the black truffles, pairs well with this structured and polished Bordeaux-based blend. Meanwhile, the parmesan-based sauce and ricotta-filled pasta offers soul-satisfying richness and fat that delightfully balance out the acidity and tannins in this big wine.



## Wine Pairing: 2021 S&J Vineyard Petite Sirah

This rich, generous dish is a classic hit of Northern Italian cuisine and calls for a wine with oomph. Frank Family's 100% varietal S&J Vineyard Petite Sirah has the right combination of powerful tannins and well-balanced fruit, floral, and savory herb notes to match all the flavor packed into Chef Alex's slow-cooked veal and velvety risotto.



# Risotto Milanese Serves 6

CHEF ALEX ESPINOZA | EXECUTIVE CHEF, BOTTEGA NAPA VALLEY

## INGREDIENTS

### Osso Buco

- 6 veal osso buco, about 1-inch thick each, tied around the middle
- Grey salt and freshly ground black pepper
- 3 tablespoons olive oil
- 1 medium onion, chopped
- 1 medium carrot, chopped
- 1 stalk celery, chopped
- 2 stems fresh rosemary
- 4 stems fresh thyme
- 1 cup red wine
- 2 cups canned whole plum tomatoes, crushed by hand
- 4 cups beef broth
- 4 fresh bay leaves

### Risotto

- 6 cups chicken broth
- 2 teaspoons saffron threads
- 3 tablespoons extra-virgin olive oil
- 1 medium onion, finely chopped
- Grey salt, freshly ground black pepper
- 2 cups Acquerello rice
- ½ cup white wine
- 2 tablespoons unsalted butter, cut into pieces
- ½ cup Fontina cheese
- ½ cup grated Parmesan

### Gremolata

- ½ cup fresh Italian parsley, chopped
- 1 large garlic clove, very finely chopped
- Finely grated zest of 1 lemon

### OSSO BUCO

Sprinkle the veal with salt and pepper and heat the oil in a large sauté pan medium heat. Brown well on both sides, 2 minutes a side. Remove to a dip cook pan.

Add the onion, carrot, and celery to the pan and cook, stirring, until the onion wilts, for about 4 minutes. Stir in the rosemary and thyme. Add the red wine, increase the heat and boil until reduced by half, for about 2 minutes.

Add the tomatoes, broth, and bay leaves. Reduce the heat so that the liquid is simmering gently. Add all ingredients to the pan. Add more beef stock, if necessary, to cover ¾ of the meat. Cover with aluminum foil, cook in oven at 270°F for 2½ hours or until the veal is tender (meat will separate from the bone). Remove the veal to a plate.

Strain the sauce into a fat separator, pressing on the solids. Pour the defatted sauce back into saucepan and reduce over medium heat until thickened. The sauce should coat the back of a spoon. Return the meat to the sauce. Remove from the heat, cover and keep warm while you make the risotto.

### RISOTTO MILANESE

Combine the broth and 2 cups water in a medium saucepan. Bring to a simmer and add the saffron, then turn the heat very low to just keep warm.

Heat a medium-sized Dutch oven over medium heat, then add the olive oil. When the oil is hot, add the onion, ½ teaspoon salt, and several grinds of black pepper; cook until softened but not browned, for 4-5 minutes.

Add the rice and cook, stirring, to coat the grains in the oil, for about 2 minutes. Add the white wine, bring to a simmer and cook until absorbed, for about 2 minutes. Add enough of the hot broth to just cover the rice. Simmer, stirring occasionally until almost totally absorbed. Continue to add broth and stir until the rice is creamy and al dente, about 18 minutes.

Remove from the heat. Stir in the butter, Fontina, and Parmesan until melted and creamy. Season with salt and pepper.

### GREMOLATA

Combine the parsley, garlic, and lemon zest in a small bowl.

### TO SERVE

Spoon the risotto into shallow bowls. Top each serving with a piece of osso buco and spoon the sauce over the top. Sprinkle with the gremolata and enjoy.



# Seared Ahi Tuna on Sesame Crackers with Wasabi Cream Serves 6

CHEF CINDY PAWLCYN | OWNER & EXECUTIVE CHEF, MUSTARD'S GRILL

## INGREDIENTS

### *Crispy Sesame Crackers* —

- 1½ teaspoons active dried yeast
- 1 teaspoon sugar
- ½ cup warm water
- ½ cup + 1 teaspoon cold water
- 2 cups all-purpose flour, or more as needed
- 1 tablespoon butter, cut up
- 2 teaspoons salt
- 1 egg
- 2 tablespoons sesame seeds, mixed blend

### *Ahi Tuna* —

- 1 pound best-quality ahi tuna loin
- ½ teaspoon salt
- 3 tablespoons black and white sesame seeds, each
- 1½ tablespoons poppyseeds
- 2 teaspoons freshly cracked black pepper
- 1 tablespoon peanut oil

### *Tamari Dipping Sauce* —

- 2 tablespoons mirin or sake
- 2 tablespoons tamari soy sauce
- 2 tablespoons rice vinegar

### *Wasabi Cream* —

- 3 tablespoons wasabi powder
- 2 tablespoons water
- ¼ cup sour cream
- 2 tablespoons half-and-half, or as needed

### *Garnish* —

- Cilantro, chopped
- Chile pepper, cut into strips
- Scallions, chopped

## CRISPY SESAME CRACKERS

Combine the yeast, sugar, and warm water together in the bowl of an electric mixer or a large bowl. Let rest for 8–10 minutes, until it becomes foamy. Add the ½ cup cold water, then add the flour, butter, and salt. Mix to combine with the dough hook or knead with a wooden spoon, until the dough is smooth and elastic. If the dough is sticky, add a little more flour. Gather into a ball, place the dough in an oiled bowl, turn to coat lightly, cover, and set it aside in a warm place to rise until doubled in size, 1–1½ hours.



Preheat the oven to 350°F. Take manageable-sized pieces of dough and, on a lightly floured surface, roll them out as thinly as possible into 6" x 4" long strips. The goal is for the crackers to be almost paper-thin. Lay the strips of dough on a nonstick baking sheet or a baking sheet lined with parchment paper. Beat together the egg and the 1 teaspoon cold water, and brush the crackers with the egg wash. Sprinkle with the sesame seeds, then score the strips of dough to make triangular shapes (they'll break apart into individual crackers when they bake). Turning the crackers as necessary, bake for 7–10 minutes, until they are a deep gold. Remove to a rack to cool, then store in an airtight container for up to 1 week.

## SEARED AHI TUNA

Cut away the blood line, then cut the tuna lengthwise into three triangular bars, each about 2 inches on each side. Season the tuna with the salt. Combine the sesame seeds, poppyseeds, and pepper in a shallow bowl. One at a time, roll the tuna pieces in the seed mixture. Select a sauté pan large enough to hold the tuna flat and heat the pan over high heat until almost smoking hot. Carefully sear each side of each piece of tuna in the peanut oil. You only want the meat to cook through about ¼ inch, leaving the interior rare and very red. Transfer the tuna to a plate and chill it in the refrigerator until cold.

## TAMARI DIPPING SAUCE

Combine the mirin, tamari, and rice vinegar in a small bowl and set it aside.

## WASABI CREAM

Stir together the wasabi and water in a small bowl until smooth. Whisk in the sour cream and 2 tablespoons half-and-half, adding more half-and-half if the mixture is too thick. Cover and refrigerate until ready to assemble the dish.

## TO SERVE

Place two or three crackers on each plate. With a sharp, thin knife, slice the tuna crosswise into as many thin slices as you have crackers. Place a slice on each cracker. Drizzle the dipping sauce on the tuna, then the wasabi cream. Arrange the cilantro, chile strips, and scallions across the tuna and crackers, and serve immediately.

## Wine Pairing: 2022 Lewis Vineyard Chardonnay

This classic dish from Mustard's main menu is a perfect pairing for Frank Family's full-bodied, single-vineyard Chardonnay. This wine has beautiful presence and depth that can stand up to the rich, umami flavors and tender texture of the seared tuna, wasabi cream, and Asian-style dipping sauce. The slightly flinty finish of our Chardonnay provides a clean wash of the palate, so you're ready to take another bite.



# Wine & Pie Pairings

## Hand-Picked for the Holidays

Great food and wine pairings take center stage during the holiday season, and Frank Family wines feel right at home with the best meals shared with family and friends during this special time of year. Why should great pairing stop when the main course is cleared? We're sharing a few of our favorite holiday pies, expertly paired with the best from Frank Family Vineyards.



### PECAN PIE & ZINFANDEL PORT

If you're not familiar with Port, it's a combination of red wine, partially fermented, and a grape spirit such as brandy. The natural sweetness of the Zinfandel wine is preserved, and the addition of brandy gives an extra punch. It's the height of decadence! In this pairing, the dessert's sweetness helps acclimate the palate to our Port's bold flavor, and the nutty, caramel-like notes in the wine, which come from the oxidation that occurs when the brandy ages in oak, beautifully complement the pecan foundation of the pie.

### PUMPKIN PIE & LEWIS VINEYARD CHARDONNAY

This pairing works because the brightness of this single-vineyard Chardonnay lifts and balances a rich dessert. Lewis Vineyard Chardonnay's undercurrent of oak, coming through with aromas of vanilla and butterscotch, complement the spices used in this classic fall-time treat. Topped with a dollop of fresh whipped cream, this dessert envelops the palate, while the vibrant and persistent acidity from the chardonnay cuts through that richness, leaving our palates refreshed and light with every bite and sip.

### APPLE PIE & LATE HARVEST CHARDONNAY

A great pairing with dessert wine always allows the sweetness from the plate to mitigate sweetness from the glass, thereby allowing the wine's wide bouquet of aromas and flavors to shine. Baked apples, brown sugar or honey, buttery, flaky crust, and cinnamon spice—these decadent flavors all help to balance this classic, botrytized Chardonnay.

### CRANBERRY TART & ROUGE

Great pairings are all about comparison and contrast, and with this pairing we see flavors that complement, and textures that contrast. The Pinot Noir-based Sparkling Rouge delivers fresh, bright red fruit flavors that complement the dessert's fruit base, while its energetic acidity, the foundation of all sparkling wine, contrasts the pie's buttery tart shell nicely.

### CHOCOLATE CREAM PIE & CHILES VALLEY ZINFANDEL

During the holiday season, we make allowances for a little extra indulgence, and a chocolate cream pie easily comes to mind. With its rich and creamy texture, pairing for this dessert requires a wine that will not be easily overpowered. Frank Family's Chiles Valley Zinfandel, a bold and determined red wine, is just the ticket. Intensely ripe flavors of plum and fig, an undercurrent of earthy dark chocolate, and firm tannins on the finish, harmonize perfectly with the decadence of this classic pie.



# Making an Ocean of Difference:

## Frank Family Vineyards Partners with 4ocean

We are excited to announce that Frank Family's latest "Frank for a Cause" campaign will benefit 4ocean in its mission to help end the ocean plastic crisis. Through July 2025, every bottle of Frank Family wine purchased will pull one pound of plastic and trash from the world's oceans, rivers and coastlines. Additionally, "Frank for a Cause" packages are available in the tasting room and online at [FrankFamilyVineyards.com](https://www.FrankFamilyVineyards.com) and include one bottle of the Napa Valley Cabernet Sauvignon or Carneros Chardonnay and a custom Frank Family x 4ocean bracelet. Each bracelet is made from recovered ocean plastic by local artisans on the tropical island of Bali and pull an additional five pounds of trash from the ocean while also helping employ full-time boat captains and crew.

"With every drop we drink, we are connected to the ocean—it regulates our climate, supplies food, creates jobs, and drives economic growth," says Frank Family co-founder Leslie Frank. "As vintners, Rich and I believe that caring for our land is our deepest honor and most important work and we are excited to continue Frank Family's living legacy by supporting 4ocean in eliminating plastic pollution, one bottle at a time."

4ocean has been leading the clean ocean movement since 2017, with more than 37 million pounds of plastic waste and other man-made debris recovered from the world's oceans, rivers, and coastlines through the company's efforts. With 100% of profits supporting its mission, 4ocean is committed to raising awareness about ocean plastic pollution, reducing the need for virgin plastics in the future, and funding its global ocean cleanup operations.



### COMMUNITY CLEANUPS ACROSS THE COUNTRY



As 4ocean's newest certified cleanup partner, Frank Family Vineyards is not only helping to fund high-impact cleanups around the world, but we are also taking action at home. From coastal beaches to inland waterways, Frank Family is on a nationwide mission to bring our fans together in local communities to make a wave of change. We are working closely with 4ocean's cleanup experts and local partners to identify areas where we can make the most impact and reduce what is sent to landfills as much as possible. Our first of many cleanup events took place in honor of International Coastal Cleanup Day on September 13 in Boca Raton, Florida. We spent

the day connecting with old and new friends as we cleaned the stunning intercoastal Spanish River Park to prevent marine debris and microplastics from entering the water and harming nearby sea turtle habitats. Join a cleanup near you. Events will continue to be added at [FrankFamilyVineyards.com/philanthropy/4ocean](https://www.FrankFamilyVineyards.com/philanthropy/4ocean).

"Working alongside organizations like Frank Family Vineyards is integral to our mission at 4ocean. As a certified cleanup partner, the winery offers immediate support to the regions most affected by ocean trash," says 4ocean co-founder and CEO, Alex Schulze. "The winery's effort contributes to the improvement of ecosystem health and vulnerable communities. With Frank Family Vineyards on board, we're one step closer to tackling the ocean plastic crisis."

### CONSERVATION CONSCIOUS

For more than three decades, Frank Family Vineyards has remained steadfast in our commitment to sustainability and giving back. For Frank Family, being green involves earth-to-bottle stewardship, including protecting and restoring the Napa River watershed, saving energy and water, reducing waste and carbon footprint, and being conscientious employers and good neighbors. The winery maintains sustainability certifications across 100% of our owned and leased operations and we were proudly awarded the California Green Medal Leader Award in 2023 for our leadership across the full spectrum of sustainability—environmental protection, social equity, and economic viability. Frank Family continues to integrate environmentally and socially responsible practices into our everyday business, achieving a higher standard of sustainability year after year.

### FRANK FOR A CAUSE

The winery's partnership with 4ocean is the latest installment in our ongoing Frank for a Cause charitable giving campaign. Founded in 2018, the winery's Frank for a Cause campaign has raised funds to support local and national charities covering a variety of causes, such as medical research, hunger relief, ecological revitalization, animal welfare, and more.



For more information about Frank Family's partnership with 4ocean or to purchase Frank for a Cause packages, visit [FrankFamilyVineyards.com/philanthropy](https://www.FrankFamilyVineyards.com/philanthropy) or follow [@frankfamilyvineyards](https://www.instagram.com/frankfamilyvineyards) on Instagram using the hashtag [#FrankForACause](https://www.instagram.com/hashtag/frankforacause).



# Holiday Gift Collection

Scan the QR code to bring a piece of Napa wine country into your home this holiday season.



1. 2022 Single-Vineyard Chardonnay Collection | \$270  
Includes Lewis Vineyard, Sangiacomo, and Beckstoffer Chardonnays in a luxurious gift box
2. Embroidered Frank Family Apron | \$45
3. Frank Family Coravin® Pivot™ | \$129
4. Frank Family x 4ocean Bracelet and Bag | \$82  
Includes 2021 Napa Valley Cabernet and custom bracelet handcrafted from recycled ocean plastic
5. 2019 Ultimate Cabernet Collection | \$570  
Includes RHF Cabernet, Winston Hill, and Patriarch in a wood cellar box



1

3

4

5

2





1091 LARKMEAD LANE - CALISTOGA, CA 94515  
707-942-0859  
WWW.FRANKFAMILYVINEYARDS.COM

Enjoy Responsibly. ©2024 Frank Family Vineyards, Calistoga, CA