

# FRANK FAMILY VINEYARDS

## ZINFANDEL PORT

### TASTING NOTES

Made in the style of a ruby Port, this deep, dark, and concentrated fortified wine is beautifully balanced, harmonizing rich and ripe black fruit flavors with brilliant acidity and smooth tannins. Maraschino cherry and molten chocolate kick off the nose as toasted hazelnut, toffee, and cream flavors come through on the palate.

### WINEMAKER NOTES

Zinfandel and Petite Sirah grapes were fermented separately, extracting delicious fruit flavor, tannin, and color from the skins. Once the fermenting wine reached desired sugar levels, neutral grape brandy was added via a process called fortification. The addition of alcohol halted fermentation by stopping the yeast from eating all the sugar. The residual sugar subsequently created a wine with a delectable sweetness and beautiful complexity.

### SOURCING

This Napa Valley-designate wine is cultivated from our estate S&J Vineyard in Capell Valley, which is comprised of 75 planted acres on fertile, well-draining soil, reminiscent of the Rutherford Bench. Fruit from our longterm grower partners in St. Helena, Calistoga, and Chiles Valley round out the blend.

### AGING

Approximately 10 years in neutral 60-gallon barrels and 90-gallon puncheons.

## 91 POINTS

*Connoisseurs' Guide to California Wine*, December 2022



**VARIETAL COMPOSITION:**  
72% Zinfandel, 28% Petite Sirah

**BOTTLED:**  
March 2016

**ACID:**  
0.59 g/100 ml

**pH:**  
3.43

**ALCOHOL:**  
19.5%