

FRANK FAMILY VINEYARDS

The Art & Wine Issue | Fall 2022



Where Art & Wine Meet

Both wine and art derive from very colorful and intimately connected worlds. We believe, wine can be viewed through the same lens as a painting or a sculpture or even a photograph. All are creative expressions. Winemakers are given sun, soil, and grapes but their canvas remains blank until they begin their work of tasting, blending, aging, and so on. The choices made by the winemaker will ultimately determine the character and style of a wine and how we are meant to experience it. It evokes feelings, emotions, and memories when consumed. That's art.

In this special edition, we are celebrating the intersection of wine and art, starting with our eye-popping new releases section on page 4. Each wine is thoughtfully paired with works of art that appear within the walls of our tasting room and at our home on Winston Hill. Featuring artists from around the world, each piece is as unique and interpretive as the wine alongside it.

We're also honoring artistry, originality, and innovation in and beyond the bottle, with profiles on the people who make up our winery, starting with Winemaker Todd Graff who is celebrating his 20th harvest with us! (page 18). Then meet two Frank Family employees who are creatively unique in their own right: one a former firefighter turned wine educator and the other a fourth generation Californian who rescues animals in her free time (page 30).

On page 22, explore Napa Valley through Frank Family's incredibly nuanced 2019 Cabernets. We delve into the diverse beauty of three sub-appellations from which our vineyard-focused wines are born and describe the distinct characteristics that present themselves in each.

Finally, Chef and Sommelier, Christina Machamer takes an artistic approach to pairing wine with food on page 26. Playing with taste, texture, and aroma, Christina shares three out-of-the-box Cabernet pairings, from rib roast to soufflé, that are a thrill for all of the senses, much like a wonderful work of art.

We invite you to open up a bottle from your fall release and embrace your vinous palate as you read on to discover where art and wine meet.

Cheers,

Rich Leslie

Rich & Leslie Frank
Founders

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About the cover: Virut Panchabuse; "Smoking Girl"

This is a really striking piece of art because from afar it seems like a standard portrait, but up close the use of mixed media magazine collage to deliver complex and engaging color and texture. This is such a wonderful metaphor for Frank Family wines as a whole - recognizable from the outset as the wine you know and love, but the true nature of these wines remains in the details that can only be seen upon closer examination.

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Reserve Cabernets

Art Pairing: James Kennedy; Acrylic polymer on incised masonite

There is a clear structure in this piece by James Kennedy. His paintings convey a sort of organized chaos. Like a great glass of Cabernet, it's the form and structure that keeps the beauty of flavor intact. The pale blue and taupe hues of this painting are representative of the duality of fruit and oak in the glass. The distinctive lines formed within the painting hold those colors in place and provide balance and harmony.

2019 Calistoga Cabernet Sauvignon

Tasting Notes A true terroir-driven wine, the Calistoga Cabernet greets you with aromas of cassis, blackberry, and a hint of coffee. The palate features flavors of black cherry, plum preserve, and warm spices while its soft round tannins and balanced acidity lend to a long finish.

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 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 French oak barrels, 50% once and twice-filled French oak barrels

2019 RHF Cabernet Sauvignon

Tasting Notes A bold and complex wine from the heart of Napa Valley, the RHF Cabernet Sauvignon is named in honor of Frank Family Founder, Richard Harvey Frank. Aromas of boysenberry, oak notes, and dried pepper greet the nose while flavors of black currant, fresh blackberry and dusty earth linger on the palate.

Blend Composition 95% Cabernet Sauvignon, 3% Petit Verdot, 1% Merlot, 1% Cabernet Franc

Vineyard Sourcing The RHF pays homage to our estate Rutherford hillside and floor vineyards from which the wine hails from: Frank Family's estate Benjamin Vineyard on the valley floor and our "crown jewel" Rutherford hillside vineyard, Winston Hill.

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

2019 Mt. Veeder Cabernet Sauvignon

Tasting Notes The higher elevation of Mt. Veeder creates a leaner cabernet with natural bright acidity and velvety-soft tannins. Full-bodied and rich in color, this wine greets you with aromatic notes of red cherries, cassis, raspberries, and a touch of lilacs. The palate highlights flavors of red currant and cranberry with dried fig lingering on the finish.

Blend Composition 100% Cabernet Sauvignon

Vineyard Sourcing This hillside appellation produces grapes of extraordinary quality. The vineyards here benefit from some of the longest growing seasons and the lowest yields in Napa Valley. The rugged slopes extend above the fog line providing ample sunlight and the mountain terrain renders shallow topsoil and minimal water retention, resulting in tiny berries with intense flavor concentration and soft tannins.

Aging 20 months in 50% new French oak barrels, 50% once and twice-filled French oak barrels

Reserve Reds

Art Pairing: Michael McDermott; 2021/2022 Encaustic, Beeswax, Wax Crayon on Birch Wood

This piece exhibits an intriguing balance of form, shape, and light. When brought together on the canvas, these abstract components create a cohesive expression. The flavors of Frank Family's estate-driven red wines can run such a broad spectrum from floral to dried herbs and damp earth to ripe bright fruit. Todd Graff strives to not only bring this myriad of flavor to the glass, but to do so in a way that is balanced and cohesive, much like this painting.

2019 Chiles Valley Zinfandel

Tasting Notes From the eastern climes of the Napa Valley, this Chiles Valley vineyard site provides a plum and fig filled entry of cocoa powder and cracked pepper. Rounded and rich in blackberry and vanilla, our Zinfandel has deep concentration, an impressive ripeness that's balanced by a backbone of bright acidity.

Blend Composition 89% Zinfandel, 11% Petite Sirah

Vineyard Sourcing This narrow appellation nestled in the Vaca Mountains along the northeast side of the Napa Valley, is often described as a "valley within a 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 creates a long and even growing season. Bud break and harvest occur later which helps to lend distinctive flavor and quality to this wine.

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

2019 The Riley

Tasting Notes Merlot focused, this red blend is savory, substantial, and fruit forward. Aromas of sage, ripe red berries, and vanilla invite you into the glass while flavors of red currant, plum, and dried herbs enhance the palate. The oak and smooth tannins are well integrated leading to a complex and luscious finish.

Blend Composition 68% Merlot, 27% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot

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

2019 Winston Hill

Tasting Notes Our flagship wine, the 2019 Winton Hill Bordeaux Blend opens with aromas of mixed berry coulis, anise, and sandalwood. Full-bodied, the palate is elegantly balanced with flavors of blackberry, black currant, and espresso while hints of violet and graphite showcase the Rutherford terroir. The wine is framed by soft velvety tannins and a long perfumed finish.

Blend Composition 89% Cabernet Sauvignon, 5% Merlot, 4% Cabernet Franc, 2% Petit Verdot

Vineyard Sourcing Made using the best fruit from Frank Family'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 consist of 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

2019 S&J Vineyard Petite Sirah

Tasting Notes With a deep and concentrated midnight purple hue, this wine greets the nose with aromas of blackberry pie, ripe plum, and chocolate with a touch of black licorice. Flavors of black cherries, coffee, and spice continue through the long and smooth finish.

Blend Composition 100% Petite Sirah

Vineyard Sourcing Named for Rich and Leslie Frank's grandchildren, Stella and Jeremy, the 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, 67% once and twice-filled French oak barrels



Reserve Chardonnays



Art Pairing: Tubay Yabut; "Duomo di Milano," 2019

Tubay's photography often displays studies in contrast, and this photo of the Duomo Cathedral in Milan is a fabulous example of his style, where light and dark, forefront and backdrop create a contrast that naturally draws the eye in. Frank Family Chardonnays bring a similar contrast, where the bright and vibrant fruit tones of the grape are contrasted by the warmer rich undertones that come to the wine from the oak.

Late Harvest Chardonnay

Tasting Notes Hand-picked berry by berry at just the right ripeness and aged for two years in 100% French oak, this non-vintage dessert wine exudes flavors of dried apricots, silky pear, and golden honey. Exotic notes of candied mango mingle with hints of orange 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 the perfect concentration 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

2020 Lewis Vineyard Chardonnay

Tasting Notes Distinctly a Carneros Chardonnay, aromas of mango, white peach, and nougat are woven together by honeyed tropical blossoms. The lush palate is upheld by notes of vanilla and toasted nuts with splashes of Meyer lemon for a refreshing finish.

Blend Composition 100% Chardonnay

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 Barrel fermented in 100% new French oak barrels for 10 months

Sparkling Wines

Art Pairing: John Dipaolo, "The One with Red," oil on canvas

This painting bursts with an array of color - vibrant hues of red, yellow, and blue on a mostly white background. Energetic and engaging, this painting breathes fresh life into the room, much like Frank Family's sparkling wines bring their energy and array of bright and vivacious flavors into a glass. These pops of color are reminiscent of the fresh effervescence of our sparkling wines - racy, spirited bubbles that dance across the palate the same way these colors leap from the canvas.

2016 Blanc de Blancs

Tasting Notes Our signature sparkling, the 2016 Blanc de Blancs displays wonderful finesse, lightness, and elegance. A classic bouquet of lemon peel, sliced green apple, and honeyed nuts persist to a pristinely fresh palate. Delicate beads of bubbles intermingle with hints of browned butter cut by crystalline acidity that converge with a long, tangy finish.

Blend Composition 100% Chardonnay

Winemaking 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 5 years before disgorgement in February 2022

2017 Brut Rosé

Tasting Notes A light coral pink in the glass, this elegant bottling shows rose petals, fresh raspberries, and a hint of lime zest on the soft and welcoming nose. The lush palate offers strawberries laced with citrus fruit and a touch of almonds that convenes in a refreshing minerality that lingers.

Blend Composition 100% Pinot Noir

Winemaking 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 second fermentation which led to its full body and lush style.

Aging Rested on the spent yeast cells for nearly 4 years before disgorgement in December 2021

2012 Lady Edythe Reserve Brut

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

Winemaking 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

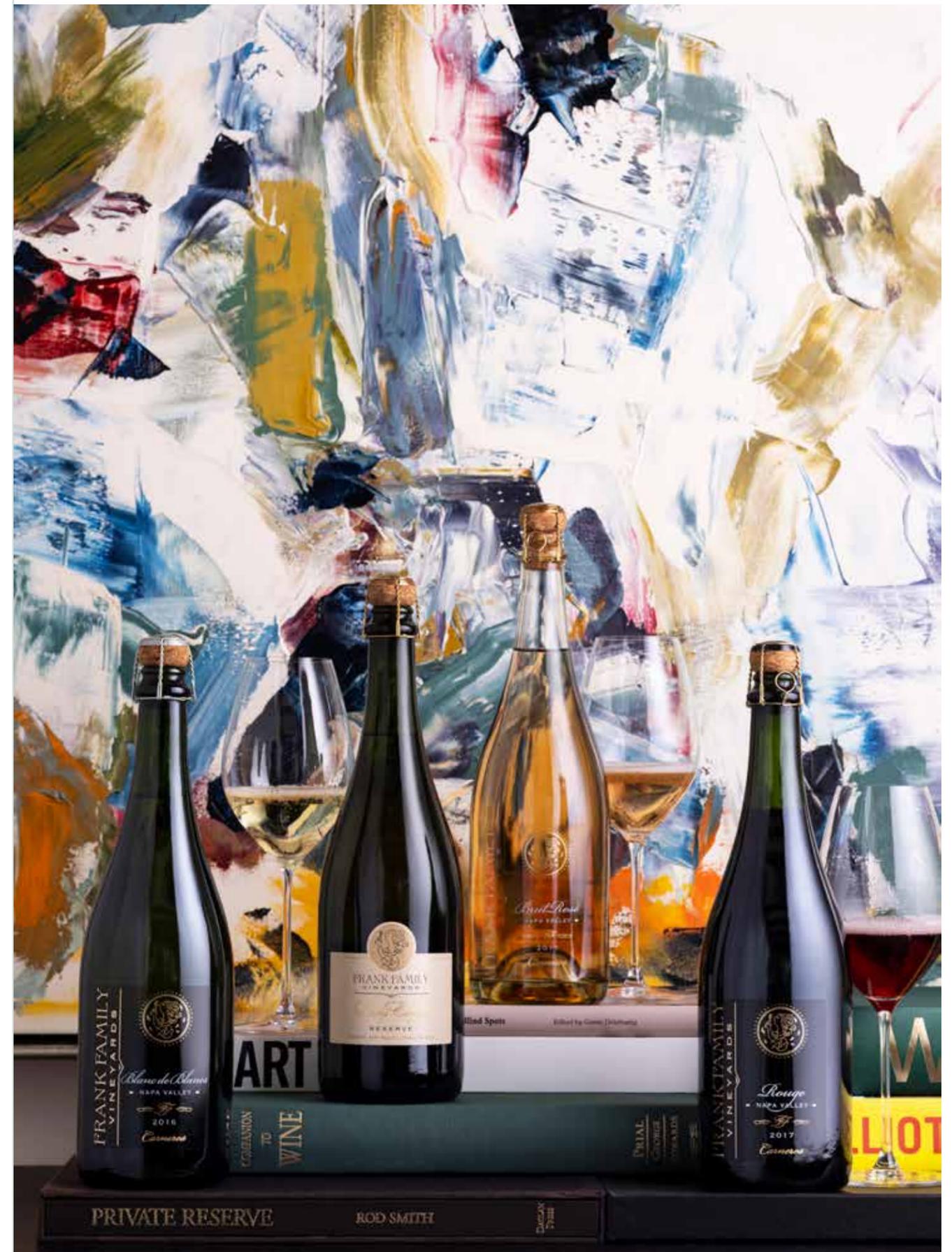
2017 Rouge

Tasting Notes Crimson in color and rich in red-fruit flavor, this sparkling wine is balanced between flavors of forest berries and cardamom and textured minerality that gives it shape. Soft and creamy bubbles coat the palate while it stays crisp and bright with persistent acidity, finishing with notes of dried cherry, cranberry, and orange zest.

Blend Composition 100% Pinot Noir

Winemaking 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 November 2021



Napa Wines

Art Pairing: Jill Greenberg, "Monkey" 2002

The photography of Jill Greenberg captures its subjects with their guards down - playful, honest, and raw. It's in this vulnerable state that the true personality of the subject emerges, and we see the subject in a new light. Similarly, our Napa Valley collection of wines strives to showcase the pure, unguarded essence of the fruit from the vineyard. Minimal intervention in the cellar puts our incredible Napa fruit on display, at once both incredibly familiar, but also brand new, in a light you may have never seen before.

2019 Napa Valley Cabernet Sauvignon

Tasting Notes This is a quintessential Napa Valley Cabernet Sauvignon with pronounced aromas of blackberry, cassis, and vanilla that welcome you into the glass. Flavors of black plums, nutmeg, dark chocolate, and a touch of espresso enhance the wine's complex and full-bodied structure, with a core of elegant acidity from start to finish.

Blend Composition 95% Cabernet Sauvignon, 4% Petite Verdot, 1% Merlot

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 Quarry Vineyard and Round Pond Estate both in Rutherford as well as Delouise and Shooting Star Vineyard

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

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 unmistakable Carneros wine finishes with a refreshing wave of acidity.

Blend Composition 100% Chardonnay

Vineyard 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

2021 Carneros Pinot Noir

Tasting Notes Rich yet balanced, the 2021 Carneros Pinot Noir begins with aromas of warm baked cherries, cinnamon, and pomegranate. The wine bursts with flavor on the palate, layered in delightful acidity and soft tannins, as notes of strawberry jam and toasted rosemary harmonize into a long finish.

Blend Composition 100% Pinot Noir

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



What's New



Frank Family Goes Deep Green

Frank Family is proud to have recently enrolled in MCE Deep Green, a groundbreaking program that allows our winery to source 100% renewable energy. This means, our energy is now locally-produced from wind and solar power here in California, completely eliminating our electricity-based greenhouse gas emissions. MCE is a not-for-profit public agency that has set the standard for clean energy in the Bay Area communities since 2010. To date, they have eliminated over 700,000 metric tons of greenhouse gas emissions. By joining this cutting-edge, clean-tech program, Frank Family has reached yet another amazing milestone in sustainability.

Photo courtesy of MCE Deep Green



Meet Our New Wine Club Manager, Jennifer Higgins

We are excited to announce the promotion of Jennifer Higgins, who has recently accepted the role of Frank Family's new Wine Club Manager. As one of our longest tenured employees, Jen has played an active role in Frank Family's success over the past few decades. Starting as the winery's receptionist in 2008 and then moving to Wine Club Assistant shortly after, Jen has nearly 15 years of experience in customer service and hospitality. Now as the Manager of one of Napa Valley's most beloved wine clubs, Jen is excited to carry on our winery's enduring legacy of exceptional wine and world-class events. When she's not meeting members in the tasting room, assisting them with online orders, or welcoming guests with a splash of wine at events, Jen is a busy wife and mother of two as well as a singer in her barbershop quartet, Sweet Adelines.

Giving a New Leash on Life

Frank Family's latest Frank for a Cause campaign will kick off this November in partnership with K9s for Warriors, the nation's largest provider of service dogs for veterans. All month long, Frank Family will support the organization's amazing programs that help empower American heroes to return to civilian life with dignity and independence. This cause speaks to Frank Family's inherent commitment and love for dogs and the American veteran community, and honors Founder Rich Frank's father, Hy who proudly served in World War II for our country. Commemorative dog toys, photo contests, and more will mark the occasion!





A Partnership for the Planet

Frank Family has a heritage of supporting sustainability efforts, having been 100% third-party certified for both land and winery by Napa Green since 2014. Beyond reducing our collective carbon footprint, Frank Family was drawn to the idea of supporting tree planting because of the destructive wildfires we have personally witnessed in Napa Valley since 2017.

In honor of the 150th anniversary of the Arbor Day holiday earlier this year, our winery pledged to plant trees where they are needed most in partnership with the Arbor Day Foundation, one of the world's largest nonprofit conservation organizations dedicated to planting trees.

One reforestation project that resonated particularly with us and our winery community is in Oregon's Willamette National Forest. In September 2020, the Holiday Farm Fire burned more than 170,000 acres of the forest, leaving the area in dire need of replanting. To help this vital ecosystem recover, Frank Family supported the planting of six trees per every bottle of our Blanc de Blancs sold in April 2022.

These trees will continue to restore a healthy habitat for endangered wildlife and create long-lasting improvements to help battle climate change for many years to come. Thank you to everyone who supported our Spring Frank for a Cause campaign and we look forward to another successful campaign this November!



Planting Update

14,125 *Trees planted*

816 *Metric tons of CO2 avoided*

13 *Metric tons of air pollution avoided*

256,698 *Gallons of water runoff avoided*

67.5 *Acres of forest restored*

5 *Trees species planted*

Toast to Todd's 20th *Vintage*



Frank Family Vineyards has truly grown since our founding by Rich Frank nearly three decades ago. But while our tagline has fittingly become "Great Wine Happens Every Day," Frank Family's success didn't happen overnight. What started as a weekend retreat for Rich became a fruitful winemaking venture, thanks hugely in part to the commitment and dedication of longtime Winemaker and General Manager Todd Graff. Petaluma-born and globally trained, Todd has been at the helm of our world-class winery since 2003 and will produce his 20th vintage for us this harvest. In celebration of his career milestone, we had the chance to sit down with Todd just ahead of harvest to discuss the past, present, and future of Frank Family.

Winemaking and Wanderlust

An alumnus of U.C. Davis' class of 1984, Todd immediately launched his winemaking career as a cellar intern for Joseph Phelps Vineyards, where he learned the fundamentals and worked alongside fellow interns from some of the world's top winegrowing regions. The friendships he made there took him around the globe chasing an endless harvest. "After two harvests at Phelps, I loaded up my bags and got a job in Australia's Hunter Valley, where I followed the sun for a year pulling hoses in the cellar before moving on to Mosel, Germany, and then Saint-Émilion in Bordeaux, France," says Todd. Finally, he made his way back to Napa Valley, broke but full of invaluable life experience.

In 1987, Stag's Leap Head Winemaker took a sabbatical, and Todd happily filled in as the Assistant Winemaker, receiving a healthy dose of decision-making early in his career. "I was feeling the travel bug again, though, and longed to get lost in a good way," says Todd. "So, when I found out Schramsberg was looking for a sparkling winemaker for a joint venture in Portugal, I raised my hand, and somehow they picked me." Todd worked the next five years as a "flying winemaker," spending half his time in California and the other half in Portugal's Douro Valley, where he consulted and led multiple sparkling wine projects. But the time came when he realized he needed to settle down, stop traveling, and get serious. When he was offered an opportunity to work with the Franks helping build their up-and-coming Cabernet Sauvignon program, he felt his calling. "If you're going to be in Napa, Cabernet is the game to play," says Todd, "so I left the sparkling wine world and came to Frank Family Vineyards."

Consistency is Key

Frank Family was essentially a blank slate when Todd was appointed Winemaker in the early 2000s. "The opportunity was great, but it certainly wasn't the same winery it is today," states Todd. His first vintage was only a few thousand cases, small enough to fit into several barrels. Two decades later, Todd oversees the production of a robust wine program that includes Cabernet

Sauvignon, Chardonnay, méthode champenoise sparkling wine, Pinot Noir, Zinfandel, as well as small lots of Sangiovese, Petite Sirah, and even dessert wines.

Across Frank Family's far-reaching portfolio, every bottle is consistent in style - defined by purity of fruit and balance of flavor. "The good thing about having a



knucklehead like me at the winery for 20 years is that there's a consistency in our wines," jokes Todd. Kidding aside, Todd's influence has achieved an elegant and balanced style with which Frank Family has become synonymous. "There isn't one aspect of Frank Family that isn't touched by Todd's passion and precision," says Co-founder Leslie Frank. "His commitment to crafting remarkable wines of balance is the thread of continuity in our style from vintage to vintage."

Q&A with Todd Graff

Q: What's your favorite part about working at Frank Family?

A: It's the total package – the people, the guests, the seasons, the vineyards, and not to mention, the wines.

Q: If you're not drinking wine, what is your beverage of choice?

A: A gin and tonic. Hendricks is my house gin and Monkey 47 for special occasions. I also enjoy margaritas and sipping tequila.

Q: What is a good memory you have at Frank Family?

A: Sipping a cold beer after a long harvest day

Q: Other than winemaking, what do you enjoy doing?

A: I'm pretty simply – travel, golf, and fly fishing. In fact, I just returned from a pre-harvest fishing trip in Idaho.

Q: What was your first memorable bottle of wine?

A: 1985 Château Figeac from Saint-Émilion, France and Champagne Louis Roederer Cristal

Q: Aside from Napa Valley, do you have a favorite wine region(s)?

A: Saint-Émilion, the Mosel River, Champagne, and the Douro Valley. I've been lucky enough to work in three of the four.

Q: How would you describe your winemaking style?

A: It's always been to stay true to the grape and the region. We want our Chardonnays to taste like Chardonnays and our Cabernets to taste like Cabernets. I respect the fruit in its purest form and try not to interfere too much in the cellar. My main goal is to achieve balance and flavor, making delicious wines that you enjoy sip after sip.

Q: Do you have any advice for aspiring winemakers?

A: You have to have passion for it. Many people assume that being a winemaker is a glamorous job but it's important not to get swept up in the "glamour" of it. When you're cleaning out fermentation tanks or working in the vineyards first thing in the morning, it's your commitment and love for winemaking that will sustain you.

Q: What is the most challenging aspect of being a winemaker? How about most rewarding?

A: I honestly think we have the best job in the world. I'm sure the typical answer is that mother nature is the most challenging thing about being a winemaker, but I've been around a long time, so I've learned to be flexible and work with what you have. I think that working with people is the best part. I love our team here at Frank Family and we have a great crew of grape growers we've been partnered with for decades.

Q: What is it like working with Rich and Leslie Frank?

A: We all have a great relationship. They fully trust my palate and look to me when it comes to winemaking. It's a very trusting relationship built on many years of history. I honestly love working with the Franks and look forward to working with them for years to come.

Q: What do you think has been your biggest impact at Frank Family Vineyards in the past 20 years?

A: My commitment. When I came on board in the early 2000s, Frank Family wasn't the same winery it is today. It needed some love and purpose, and I have spent the past 20 years giving it my all.

Q: Where do you see yourself in the next 10 years?

A: I'm not going anywhere; I'll be in Napa for life, but who knows, 10 years from now, I can see myself being an emeritus winemaker who just comes in for blending trials and tastings and then leaves for lunch at the Rutherford Grill or to go fly fishing.

Q: Your kids essentially grew up at Frank Family Vineyards over the years. Did any of them follow your footsteps in the wine business?

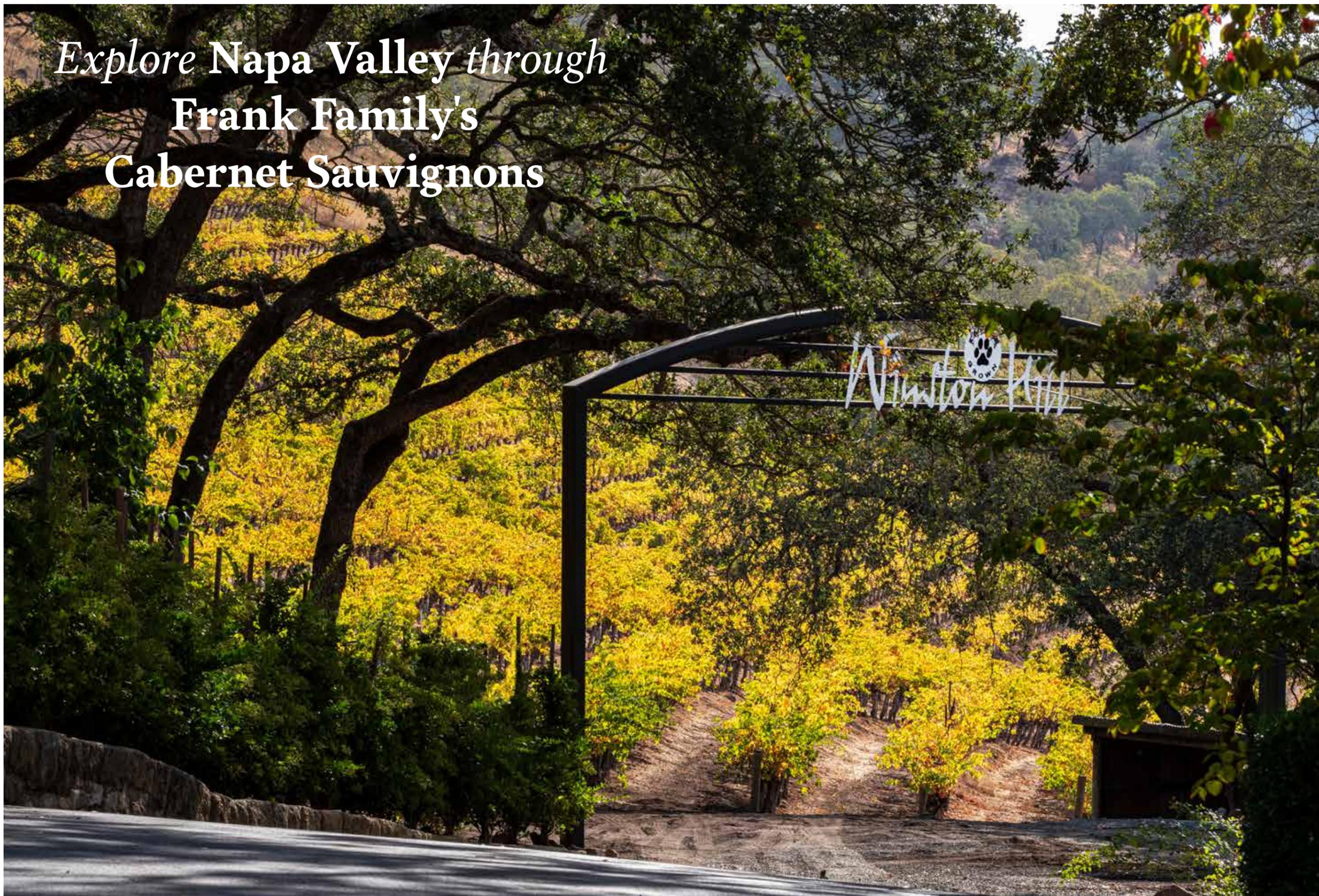
A: My kids are in the business of drinking wine but not making it. It was cool though having them grow up here, spending days doing homework in the office or joining the cellar crew for pizza dinners after school.

Q: What are you most excited about for the future growth of Frank Family Vineyards?

A: I'm looking forward to expanding our partner vineyards. We're currently developing a new vineyard in Carneros just for Frank Family Chardonnay and it's the continued access to high quality fruit that gets me most excited.



Explore Napa Valley through
Frank Family's
Cabernet Sauvignons



Now that our 2019 Cabernet Sauvignons have been released from the cellar, we invite you to delve into some of Napa Valley's most highly regarded appellations from which we source from to consider not just what this vintage is capable of achieving, but also to examine how diverse the geology and terrior are throughout America's most prestigious wine region. Over three decades, we have gained access to some truly legendary vineyards and have formed close relationships with our family of growers. Every vintage, our winemaking team brings together top-quality Cabernet fruit from throughout the region, including our estate vineyards in Rutherford, as well as from our growers along the valley floor, hillside, and mountainside. The resulting wines are emblematic of their specific vineyard sites - a direct translation of pure Calistoga, Rutherford, and Mt. Veeder quality.

Calistoga: Ripeness and Refinement

Just north of the Frank Family tasting room in Calistoga, Todd Graff procures fruit from the historic Samuel Brannan Vineyard to craft our wine club-exclusive Calistoga Cabernet Sauvignon. This historic vineyard site was originally purchased in 1861 by Samuel Brannon, the founder of Napa Valley's northern-most town, the Napa Valley Railroad, and once-famous hot spring resorts. As one of the oldest vineyard plantings in Napa Valley, the Samuel Brannon Vineyard presents us with an opportunity to express a warmer climate Cabernet, from the eastern floor of Napa, alongside the Vaca mountain range.

Calistoga combines the best of the mountain appellations in Napa with those on the valley floor, creating a wine that displays both freshness and energy. The sun-soaked days and well-draining soils drive ripeness and concentration while the modest elevation and large diurnal temperature shift encourage ample acidity, which is why our Calistoga Cabernet Sauvignon is so long-lived.

Rutherford: Balance and Length

Frank Family's original estate vineyard, Winston Hill, alongside newcomer Benjamin Vineyard, which we added to the portfolio in 2012, are the foundation for our Cabernet program at the winery. Rising 500 feet above the valley floor at the foot of the Vaca Mountain Range, Winston Hill is a natural wonderland of hand-terraced hills and varying soils and microclimates that give our winemaking team a steep advantage in the cellar.

Across the valley floor, nestled in the Rutherford Bench, sits Benjamin Vineyard. Recently undergoing a complete



replant to promote vine and soil health, Benjamin Vineyard is gearing up to be 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. 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.

Frank Family's RHF Cabernet Sauvignon, perfectly displays the finesse of Rutherford, coming from both our prized hillside and valley floor Rutherford estates. The 2019 has all the means to age gracefully for another decade-plus, but is delightfully appealing right now.

Mount Veeder: Rustic and Edgy

Frank Family's Mt. Veeder Cabernet Sauvignon has been a longtime favorite amongst our club members and critics alike. Just 500 cases were made in 2019 from the Beller Vineyard, located in the Mayacamas Range facing the Oakville Grade. Set on a mesa surrounded by manzanita and madrone forests, this vineyard has well-draining volcanic soils and a cooler mountain climate to cultivate grapes with excellent varietal character and balanced acidity.

The vineyard's high elevation also provides added exposure to the elements such as wind, sun, and cooling temperatures, thus forcing the grape skins to thicken in response. The thicker skins lend to a bigger tannin profile in our Mt. Veeder Cabernet compared to those from the valley floor. The resulting wine is rustic, bold, and edgy in character.

Ending on a High Note

As the saying goes - all good things must come to an end and the same is true for our Mt. Veeder Cabernet Sauvignon. After six years of sourcing fruit from Beller Vineyard, the 2019 will sadly be the last. But what a remarkable note to end on - with the incredibly nuanced 2019 vintage. This wine will certainly be missed in our lineup, but we are excited to introduce a new single-vineyard Cabernet Sauvignon, hailing from Frank Family's Benjamin Vineyard, to club members in Fall 2023!

The Art of Wine Pairings

While paintings appeal to sight, and music appeals to the sense of sound, food, when created at its highest form, appeals to all five senses at once. In that regard, food is a more intimate form of art compared to others, dealing with textures, flavors, colors, and aromas. While a dish of food is certainly art in and of itself, by pairing it with a great wine, the experience can be even further transcending.

Pairing food with wine is not an exact science, rather a subjective art form. Chef Christina Machamer considers balance, flavor, and narrative when curating a wine pairing. Just as she would balance the elements of a dish, the body, acidity, flavor, and tannins of the wine must also be considered. Neither food nor wine should overpower the other. Similarly, congruent or contrasting flavors between glass and plate can serve as a suitable benchmark for designing successful pairings.

Chef's final philosophy to pairing is perhaps where much of her artistic flare comes into play - taking into account the story she wants to tell. The best wines are crafted slowly, receiving only the best ingredients and care from vineyard to cellar. As such, each Frank Family wine has a unique story about the vintage and the land it comes from and the people who work to create it, which Christina harnesses to expand upon the narrative of her own food. She opts for local ingredients, many of which are often grown alongside our vines on our Winston Hill estate. Like art, regional pairings are not always perfect, but they provide a foundation to understand the structure of flavors.

Holiday Standing Rib Roast

- 1 Bone in rib roast*
- ¼ tsp Coarse sea salt
- ¼ tsp Fresh ground black pepper

*Select the size that fits the number of people you are serving. I budget one bone for every 2 guests. Record the weight of the rib roast, as this will affect the cooking time. Have your butcher cut the roast from the ribs and tie back together with butcher's twine. This will make carving your roast later much easier.

The night before, remove from packaging and place the bone side down on a sheet tray with a roasting rack. Generously season with coarse sea salt and place uncovered in your refrigerator overnight. This will allow the meat to absorb the salt flavor and retain its juiciness.

Remove the roast from the refrigerator 2-3 hours prior to cooking to allow it to come to room temperature. This will ensure that the roast cooks evenly.

Preheat the oven to 450-500°F and adjust shelves so the roast will cook in the middle of the oven. Season the roast with fresh ground black pepper and any other seasoning mix (garlic, Dijon mustard, etc.) as desired. With roast rib side down on a roasting rack and sheet tray, place in the oven to sear for approximately 20 minutes or until roast has properly browned.

Lower oven temperature to 325°F and cook for 11-12 minutes per pound for rare, 13-15 minutes per pound for medium rare. Use a probe thermometer if you have it, otherwise a meat thermometer will do. Pull roast from oven when the internal temperature reaches 115°F for rare, 120°F for medium rare, 130°F for medium.

Tent the roast with aluminum foil and allow to rest for 15-30 minutes before carving. The roast will continue to cook during this resting period.

Cut the butchers twine off the roast and remove the rib bones.

Wine Pairing

The delicious, well balanced RHF Cabernet Sauvignon deserves a classic and celebratory pairing. A prime rib roast is a tender and juicy cut of beef that packs a lot of flavor and pairs exquisitely with Frank Family's well-structured signature Cabernet from Rutherford. This bold wine can cut through the fat of the meat and also stand up, flavor-wise, to the delicious savory flavors imparted during roasting.



Italian Sausage Cavatappi

- 1 lb Bulk mild Italian pork sausage
- ½ C Yellow onion, diced small
- 1 Roma tomato
- 1 15.5 oz jar of high-quality marinara sauce
- 1 lb Cavatappi pasta
- Fresh grated Parmesan and red pepper flakes

Bring a large pot of water to boil. Add 1 tablespoon of sea salt and cook pasta until al dente, about 8 minutes or according to the package instructions. Set aside.

Heat a large pan over medium high heat and add 2 tablespoons of olive oil. Brown sausage until cooked through, approximately 5 minutes.

Add tomatoes and onions and sauté until soft and translucent. Add marinara and bring to a simmer. Add in cooked pasta and toss until warm throughout.

Plate pasta in small bowls and top with parmesan cheese and chili flakes.

Wine Pairing

The profile of the Mt. Veeder Cabernet Sauvignon is leaner with high acidity and red fruit notes. The tomatoes in this pasta sauce match the wine's acidity, and the hearty sausage and earthy Parmesan work to tame the tannins of this Cabernet Sauvignon.



Bleu Cheese & Bacon Soufflé

- 1 Egg, lightly beaten
- ¼ C Whole milk
- 1 C Mayonnaise
- 1 C Point Reyes Bleu Cheese, crumbled
- 1 C White cheddar cheese, grated
- 1 C Crispy bacon crumbles
- 1 C Shallot, finely chopped
- ¼ tsp Garlic salt
- ¼ tsp Kosher salt
- ¼ tsp Fresh ground black pepper

Preheat oven to 300°F. Fill a large pot with water and bring to a boil for water bath. Stir all ingredients together in a mixing bowl until well combined. Transfer into 6 oz ramekins.

Place ramekins into a roasting pan, and add water to the roasting pan for the water bath, filling until water level is halfway up the ramekin.

Bake approximately 30-45 minutes until soufflé is set and slightly browned on top. Serve warm with French bread or crostinis.

Wine Pairing

The Calistoga Cabernet Sauvignon bursts with jammy blue and black fruits and soft round tannins. The plum preserve and candied blueberry notes beg to be paired with something salty like bleu cheese and bacon. Enter Chef Christina Machamer's soufflé recipe which is an adaption from Chef Cary McDowell's famous appetizer served at the Crossing Restaurant in St. Louis, Missouri.



Employee Spotlight

Leann Smith, Administration Manager

Leann Smith was born and raised on what locals refer to as the “Wine Country Corner,” the intersection of the Sonoma, Napa, and Lake County lines. Her family has lived on this property since 1898 when her great grandparents homesteaded 100-acres of land. During the Great Depression, her family briefly lost ownership of the property before Leann’s grandfather, Vernon Smith miraculously purchased it back for just \$0.50 an acre. Once reestablished, Vernon started the Smith’s Mt. St. Helena Trout Farm in 1936, which Leann’s father continues to operate as a hatchery and family campground to this day. In addition to housing one of the area’s most popular fishing spots, the Smith’s property is also home to Chardonnay and Zinfandel vines, which became Leann’s first passageway into the wine world. Her career in wine was solidified when Leann joined Frank Family six years ago, working as Accounts Receivable for California sales before recently being promoted to the Administration Manager. She now works closely with Winemaker and General Manager, Todd Graff to ensure office operations run efficiently and smoothly.

Q: This year is Todd Graff’s 20th harvest at Frank Family. Do you have a favorite memory of working with him?

A: Working with Todd has been fun, and I especially loved it when he would bring his dog, Bristol to work with him every day. He always knew where to come to get his treats.

Q: On a crisp fall day, what is your go-to Frank Family wine?

A: My favorite wine is Frank Family’s Blanc de Blancs, regardless of the time of year. It pairs with everything and adds a feeling of celebration no matter the occasion.

Q: What is your favorite part about working for Frank Family?

A: I love everything about working at Frank Family. The winery is so beautiful, and everyone I work with is always so happy.

Q: What do you enjoy doing when you are not at work?

A: I love to spend time with my grandkids and all my fur babies. I have two dogs, Max and Miley, a cat named Patches, and two rescue kittens, yet to be named. I simply love all animals and often marvel at the wildlife in my own backyard. Just recently, I rescued a baby deer who I found wounded near my house and nursed her back to health.

Q: Can you tell us a fun fact about you?

A: Although I grew up on a trout farm with over 2,000 fish, I actually don’t eat seafood.

Jett Tarvid, Wine Educator

“I’ve always loved helping people and making them happy,” says Jett, Frank Family’s Wine Educator of two years. This strong desire to help others inspired Jett to join the jr. firefighter program in high school and later to enroll in the Schell-Vista Firefighter One Academy in Sonoma County. While he loved the excitement of being a firefighter, Jett’s time at the station surprisingly sparked a different passion. He discovered his love of wine and hospitality because of the joy it brought him and others. Jett now spends his days educating and entertaining guests with delicious wine and captivating stories in the Frank Family tasting room.

Q: What is your favorite part about working in the Frank Family tasting room?

A: Definitely my team. They make the working environment fun every day. It’s like having a second family and the comradery we share reminds me of my firehouse days.

Q: Were you a fan of Frank Family before working here?

A: Yes! Frank Family has been a favorite winery of mine for years. I actually grew up visiting the winery with my parents who have been in the wine club for over 10 years. I would always join my parents for tastings at Frank Family and use their member discount, and now they use mine!

Q: On a crisp fall day, what is your go-to Frank Family wine?

A: The 2018 RHF Cabernet Sauvignon. It is rich and expressive, while smooth and approachable. The nuance of baking spice and Rutherford minerality often have me calling it the “cowboy in a glass.”

Q: What’s a goal you hope to achieve in your career?

A: A big goal I have for myself is to open a cidery/apple orchard in Napa Valley! Working at Frank Family and learning the tips of the trade brings me one step closer to making that a reality someday.

Q: When you are not working, where can we find you?

A: I love to spend my time being active. I’m either at the indoor rock-climbing gym, Rockzilla in Napa, hiking the trails in Yosemite, or at the beach. I also love to travel and have visited almost every country in Europe as well as South Asia and Australia. I’m hoping a trip to the Caribbean is in my near future!

