

FRANK FAMILY VINEYARDS

2021 CARNEROS RESERVE CHARDONNAY

TASTING NOTES

Delicate notes of crisp Granny Smith apple are complemented by honeydew melon and mandarin upon opening this elegant Carneros Chardonnay. A rich, textured palate is greeted with vanilla bean panna cotta and marzipan while bright pineapple and lemon curd offer a splash of acidity to round out the finish.

WINEMAKER NOTES

Chardonnay from our Lewis Vineyard is harvested at optimal ripeness, where sugar and acid levels find balance. The maritime influence and restricting soils of Carneros result in extremely low yields, producing grapes with strong character and balanced acidity. Minimal intervention is made in the winery, allowing the true essence of Carneros to radiate in every bottle.

SOURCING

Named after Rich and Leslie Frank's eldest grandson, Lewis Vineyard consistently produces our winery's best fruit year after year. Almost at sea level and directly facing the San Pablo Bay, Lewis Vineyard receives the constant caress of cool ocean air and fog that tumble over its rolling hills. The effect on our grapes is profound. The grapes receive plenty of sunshine, creating perfect conditions to ripen each berry while retaining their natural acidity.

AGING

11 months in 100% new French oak

95 POINTS

James Suckling, February 2023



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATES:

September 9-10, 2021

BOTTLED:

August 2022

ACID:
0.64 g/100 ml

pH:
3.25

ALCOHOL:
14.5%