



# Carneros Chardonnay

2015 NAPA VALLEY



## TASTING NOTES

The 2015 Chardonnay has a pale yellow straw color. Aromas of white flowers, stone fruit, lemon zest and a hint of vanilla, lead to a rich and enveloping palate of lychee fruit and toasted almonds, with bright, mouth-watering acidity.

## VINEYARDS

The foundation for the 2015 Carneros Chardonnay is Frank Family's Lewis Vineyard, located in the heart of Napa-Carneros, near the shores of the San Pablo Bay. It is made up of 78 acres planted on gently rolling hills, with 68 acres planted to Chardonnay and 10 acres planted to Pinot Noir. The predominant maritime influence of the Pacific Ocean creates the cool temperature, fog and wind that make Carneros ideally suited for growing cool climate varietals. The Lewis Vineyard consists primarily of shallow and dense clay loam soils, receiving only 20 inches of rainfall annually. The restricting soils result in extremely low yields, producing grapes with strong character and balanced acidity. Other fruit sources for this wine include Beckstoffer Vineyards and Hudson Vineyards located in Napa-Carneros, and Sangiacomo Vineyards located in Sonoma-Carneros.

## COOPERAGE

Barrel fermented in 34% new, 33% once and 33% twice-filled French oak barrels for 9 months. While ageing on the lees, the wine was hand stirred regularly to promote depth and longevity.

VINTAGE	2015
VARIETAL COMPOSITION	100% Chardonnay
APPELLATION	100% Carneros - 64% Napa, 36% Sonoma
HARVEST DATE	August 17th - September 21st, 2015
BOTTLED	July 2016
ACID	0.64 g/100ml
pH	3.47
ALCOHOL	14.5%
CASES	25,000
PROPRIETORS	Rich & Leslie Frank
WINEMAKER	Todd Graff

FRANK FAMILY  
VINEYARDS

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