

**Frank Family Vineyards**  
**2016 Carneros Chardonnay**

Harvest Dates:

September 2<sup>nd</sup> to October 1<sup>st</sup>, 2016

Blend Composition:

100% Chardonnay  
76% Carneros-Napa  
24% Carneros-Sonoma

Appellation: Carneros

The foundation for the 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.

Tasting Notes:

This wine appears light straw in the glass with aromas of toasted brioche, baking spices, and candied lemon rind. On the palate, the Carneros Chardonnay is full-bodied and creamy yet balanced by its lively acidity; with nuanced flavors of yellow apple, lemon curd, baked pear, melon, and subtle hints of oak toast.

Technical Data:

14.4% Alcohol  
3.52 pH  
0.62 g/100ml TA

25,000 *cases* bottled July 2017

Winemaker: Todd Graff