

Carneros Chardonnay

2018 CARNEROS



TASTING NOTES

Hailing from acclaimed vineyard sites, the 2018 Carneros Chardonnay offers a creamy full body complemented by fresh, persistent acidity. Layers of yellow apple, lemon curd, baked pear, and toasted brioche lead to a balanced and lasting finish of vanilla and baking spice.

VINEYARDS

The foundation for the Carneros Chardonnay is Frank Family's Lewis Vineyard, touching the shores of the San Pablo Bay in Napa-Carneros. Lewis Vineyard consists of 78 acres planted on gently rolling hills, with 68 acres dedicated to Chardonnay and 10 acres dedicated 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 varieties. Its soil composition 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	2018
VARIETAL COMPOSITION	100% Chardonnay
APPELLATION	100% Carneros
HARVEST DATE	September 2 - 26, 2018
BOTTLED	July 2019
ACID	0.61 g/100ml
рН	3.47
ALCOHOL	14.4%
PROPRIETORS	Rich & Leslie Frank
WINEMAKER	Todd Graff