

FRANK FAMILY VINEYARDS

2022 CARNEROS CHARDONNAY

TASTING NOTES

This wine is a testament to the Carneros region, brimming with Meyer lemon, yellow apple, and salted butterscotch notes. Concentrated layers of spices and creamy vanilla meld with well-integrated oak and elegant waves of fresh acidity on the palate.

WINEMAKER NOTES

As with all our white wines, we are looking for texture and complexity. To achieve this, we practice a long, cold fermentation and then put the wine through partial malolactic fermentation to soften the overall high acidity. While aging, we employ bâtonnage (hand-stirring the lees) regularly to promote depth and longevity in the wine.

SOURCING

The foundation for the Carneros Chardonnay is the winery's own Lewis Vineyard, with additions from 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.



VARIETAL COMPOSITION:
100% Chardonnay

HARVEST DATES:
August 24 – Sept 21, 2022

BOTTLED:
June 2023

ACID:
0.56 g/100 ml

pH:
3.51

ALCOHOL:
14.4%