



Carneros Chardonnay

2016 NAPA VALLEY



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 lively acidity; with nuanced flavors of yellow apple, lemon curd, baked pear, melon, and subtle hints of oak toast.

VINEYARDS

The foundation for the 2016 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 varieties. 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	2016
VARIETAL COMPOSITION	100% Chardonnay
APPELLATION	100% Carneros
HARVEST DATE	September 2nd - October 1st, 2016
BOTTLED	July 2017
ACID	0.64 g/100ml
pH	3.52
ALCOHOL	14.4%
CASES	25,000
PROPRIETORS	Rich & Leslie Frank
WINEMAKER	Todd Graff

FRANK FAMILY
VINEYARDS

1091 Larkmead Lane, Calistoga, CA 94515
(707) 942-0859 www.frankfamilyvineyards.com