



















## FRANK FAMILY VINEYARDS

### Carneros Chardonnay 2022

**\$61.25**

\* Suggested retail price

FRANK FAMILY  
VINEYARDS

	Product code	11089910
	Licensee price	\$53.27
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Pending
	Type of product	Table Wine
	Country	United States
	Regulated designation	American Viticultural Areas (AVA)
	Region	California
	Subregion	Sonoma, Los Carneros
	Varietal(s)	Chardonnay 100 %
	Alcohol percentage	14.4%
	Colour	White
	Closure type	CORK-Natural
	Aging vessel type	34% new, 33% once- and 33% twice-filled French oak barrels
	Length of aging	9 months
	Total acidity	0.56 g/l
	PH	3.51



#### ABOUT THIS WINERY

GREAT WINE HAPPENS EVERY DAY

#### 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.

#### PRODUCT NOTES

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.

#### PRODUCTION 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.