

FRANK FAMILY VINEYARDS

2020 BLANC DE BLANCS

TASTING NOTES

Crisp and elegant, our signature sparkler has a lemony mousse and an enticing acid-driven freshness. The 2020 Blanc de Blancs leads with aromas of stone fruit, lime, and just-baked bread that opens on the mid-palate to more richness and depth. Sophisticated bubbles converge with hints of ground ginger and lemon rind for a long, clean finish.

WINEMAKER NOTES

The acidity that develops in Carneros fruit surprisingly compares to Champagne, France. We put our sparkling wines through partial malolactic fermentation to soften the high natural acidity and achieve the richness we're looking for. Our Blanc de Blancs showcases that perfect balance between bright acid and smooth creaminess.

SOURCING

Blanc de Blancs is sourced exclusively from Frank Family's Lewis Vineyard in Carneros. Here, the predominant maritime influence of the Pacific Ocean and San Pablo Bay creates the cool temperature, fog, and wind that make our vineyard site ideally suited for growing cool climate varieties. Lewis Vineyard consists primarily of shallow and dense clay loam soils that result in extremely low yields, producing grapes with strong character and balanced acidity.

AGING

Rested on spent yeast cells for nearly 4 years before disgorgement in February 2025.



VARIETAL COMPOSITION:

100% Chardonnay

HARVEST DATE:

August 17 and 18, 2020

BOTTLED:

June 14 and 15, 2021

DISGORGED:

February 2025

ACID:

0.84 g/100 ml

pH:

3.05

ALCOHOL:

12.7%