

FRANK FAMILY VINEYARDS



THE *Hollywood & Vine* ISSUE

SPRING 2026

A Toast to Tinseltown

As longtime storytellers in the entertainment industry, we've always believed that the best experiences—on screen or in the glass—are those crafted with passion and intention. That same spirit guides every bottle we create at Frank Family Vineyards.

In this *Hollywood & Vine* Issue, step behind the scenes and savor the moments, tastes, and stories that bring the magic of cinema to life. Beyond the lights and camera, get down to the real action with our favorite movie night snacks that truly steal the show (page 17). Discover Frank Family's intimate ties to Hollywood, stemming from Rich's decade-long tenure at Disney Studios and Leslie interviewing celebrities on the red carpet as a news anchor for number-one-rated KABC in Los Angeles (page 20).

We invite you to follow our Oscar nominees and Frank Family Vineyards wine pairings that playfully extend the magic of Hollywood into the glass (page 24). Next, sip the script with recipes inspired by classic films that invite us to taste the stories we love, transforming memorable scenes into flavors that bring a bit of movie magic into everyday life (page 28). Lastly, see if your photo made the cut from our estate's own red carpet moments from over the years (page 34).

Whether you're celebrating a special moment, unwinding with a favorite film, or enjoying a quiet indulgence of your own, may these wines bring a touch of luxury and a sense of timeless glamour to your experience.

From our family to yours, here's to celebrating passion, craft, and storytelling—in wine, on the screen, and in life.

Rich Frank *Leslie Frank*
Rich and Leslie Frank
Founders
Cheers!

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Comments & Questions

We would love to hear your thoughts. Email us at info@frankfamilyvineyards.com, text us at 707-719-9012, or call us at 707-942-0859.

Single Vineyard Chardonnays

2024 LEWIS VINEYARD CHARDONNAY

Tasting Notes

Beautifully layered and complex, offering vibrant notes of peach, pineapple, and jasmine. On the palate, these fruit flavors are enriched by hints of vanilla bean and airy nougat, culminating in a bright, refreshing finish of Meyer lemon.

Blend Composition

100% Chardonnay

Winemaker Notes

Our Chardonnay is harvested at optimal ripeness, where sugar and acid levels find balance. The maritime influence and restricting soils of Carneros result in extremely low yields, producing grapes with strong character and balanced acidity. Minimal intervention is made in the winery, allowing the true essence of Carneros to radiate in every bottle.

Vineyard Sourcing

Named after Rich and Leslie Frank's eldest grandson, Lewis Vineyard consistently produces our winery's best fruit, year after year. Almost at sea level and directly facing the San Pablo Bay, Lewis Vineyard receives the constant caress of cool ocean air and fog that tumble over its rolling hills. The grapes receive ample sunshine, creating ideal conditions for ripening each berry while retaining their natural acidity.

Aging

Barrel fermented in 100% new French oak barrels for 11 months.

2024 BECKSTOFFER CHARDONNAY

Tasting Notes

This harmonious, well-balanced wine greets the nose with aromas of sea spray, lime cordial, and apple pie, leading into delicate hints of peaches, vanilla bean, and marzipan. On the palate, lively acidity frames bright citrus and mineral notes, carrying through to a long, savory finish.

Blend Composition

100% Chardonnay

Winemaker Notes

The Beckstoffer Family has continuously grown some of California's most famed and sought-after Cabernet Sauvignon and Chardonnay fruit for the past 50 years. Frank Family Vineyards has been proud to work with

2024 SANGIACOMO CHARDONNAY

Tasting Notes

The leanest expression of Frank Family Chardonnay, this stunning wine opens with aromas of crushed stone and bright citrus. On the palate, notes of lemon peel, whipped meringue, and a touch of sea salt play with lively acidity, finishing with a silky texture and lingering briny elegance.

Blend Composition

100% Chardonnay

Winemaker Notes

This wine comes from highly acclaimed sites influenced by the cooling effect of the Pacific Ocean and a combination of summer fog, warm days, and a long growing season. These sites produce fruit with a distinctive character and an intensity of flavor that inspires us to preserve its integrity and keep it separate from vine to bottle.

Vineyard Sourcing

This wine is sourced exclusively from Sangiacomo Family's El Novillero Vineyard located in the Sonoma-Carneros appellation. Set on the hillside slopes that form the southwestern boundary of the Sonoma Carneros that is known to consistently produce some of the highest-quality grapes.

Aging

Barrel fermented in 23% new and 77% once- and twice-filled French oak barrels for 11 months.

Winemaker Notes (cont.)

Andy Beckstoffer and his family for over a decade, and every year we are equally impressed with the quality of fruit we receive.

Vineyard Sourcing

Directly across the dirt road from our family-owned Lewis Vineyard lies Carneros Lake Vineyard, farmed by Beckstoffer Vineyards. To honor this vineyard's unique identity, our winemaking team keeps its fruit separate from vine to bottle.

Aging

Barrel fermented in 40% new and 60% once-filled French oak barrels for 11 months.





Estate Cabernets

2022 RHF CABERNET

Tasting Notes

Elegant yet rich, structured yet smooth, this beautifully crafted, classically styled wine honors Frank Family Vineyards founder Richard Harvey Frank. Aromas of dark cherry and cocoa give way to enticing notes of toasted oak, anise, and cedar on a supple, lingering palate.

Blend Composition

96% Cabernet Sauvignon, 4% Petit Verdot

Winemaker Notes

The RHF carries traditional characteristics of the prestigious Rutherford sub-appellation, specifically its Rutherford dust notes mid-palate, which lead to soft, earthy tones in the wine.

Vineyard Sourcing

RHF is grown on Frank Family's Benjamin Vineyard on the valley floor and our "crown jewel" Rutherford hillside vineyard, Winston Hill. Across the Silverado Trail from Winston Hill, Benjamin Vineyard spans 87 acres, 60 of which are planted to vines. The Cabernet Sauvignon from this vineyard imparts remarkable depth and the signature "Rutherford dust", a hallmark of elegance and terroir, making the RHF a true expression of our estate.

Aging

20 months in 50% new French oak barrels and 50% once-filled French oak barrels.

2022 BENJAMIN RANCH CABERNET

Tasting Notes

Now in its third vintage, this single-vineyard wine radiates elegance and complexity. The nose opens with cassis and dusty black plum, unfolding into a rich palate of espresso, dark chocolate, and warm spice, culminating in a long, luxurious finish.

Blend Composition

96% Cabernet Sauvignon, 4% Petit Verdot

Winemaker Notes

Having recently completed a decade-long replanting to enhance vine and soil health, Benjamin Vineyard is rapidly emerging as a standout for our Cabernet. Its nearly 60 acres of carefully planted vines sit on some of the region's most ideal soils, perfect for crafting

2022 PATRIARCH

Tasting Notes

Richly structured and crafted to age gracefully. Aromas of black currant, plum preserves, and coffee lead to a full-bodied palate featuring dusty graphite, tobacco, crème de cassis, and shaved black truffle, with subtle hints of toasted oak, culminating in a long, layered finish.

Blend Composition

100% Cabernet Sauvignon

Founder Notes

Named in celebration of Rich's father, Hy Frank, the Patriarch will always be our most meaningful wine. Hy was an honorable man, a World War II veteran, and a true American patriot. This wine is crafted in remembrance of Hy and everything he stood for—family, commitment to country, and the American dream.

Vineyard Sourcing

Named after Rich Frank's late English Springer-Spaniel, Winston Hill is the first vineyard in Frank Family's collection. Careful hand labor maintains a balanced canopy and extremely low yields, producing rich, concentrated berries. Warm summer days give way to cool nights with gentle mountain breezes, while well-drained volcanic and sandstone soils provide ideal conditions for crafting wines of First Growth quality.

Aging

20 months in 75% new French oak barrels and 25% once-filled French oak barrels.

Winemaker Notes (cont.)

Napa Valley's finest Cabernet Sauvignon.

Vineyard Sourcing

Nestled in the Rutherford Bench, Frank Family's Benjamin Vineyard is named for Rich and Leslie Frank's youngest grandson. The vineyard's gravelly, sandy loam soils are rich in minerals, supporting healthy, balanced vines. Exceptionally well-draining, the soils provide just the right amount of stress throughout the growing season, naturally limiting yields and producing wines that are concentrated, complex, and beautifully balanced.

Aging

20 months in 50% new French oak barrels and 50% once- and twice-filled French oak barrels.

Estate Reds

2023 LEWIS VINEYARD PINOT NOIR

Tasting Notes

This lively, complex wine rises gracefully from the glass, offering enticing aromas of black raspberries, kirsch, and dried lilacs. The palate mirrors the nose, with dark fruit and savory spices supported by velvety tannins, leading to a long, aromatic finish.

Blend Composition

100% Pinot Noir

Winemaker Notes

Nestled in Napa Valley's coolest region, our Lewis Vineyard slopes gently toward San Pablo Bay, providing ideal conditions for Pinot Noir. Kept separate throughout the winemaking process, the grapes yield a single-vineyard wine full of vibrancy, elegance, and length.

Vineyard Sourcing

Part of our portfolio since 2000, Lewis Vineyard has become the cornerstone of Frank Family's Chardonnay, Pinot Noir, and sparkling wine programs.

Aging

11 months in 40% new and 60% once-filled French oak barrels.

2023 WINSTON HILL SANGIOVESE

Tasting Notes

A striking expression of Winston Hill, this single-vineyard wine is savory and earthy. Aromas of bright boysenberry mingle with cherry and a hint of nutmeg, leading to a palate of dusty tea leaf and ripe red fruit. Polished tannins frame flavors of cardamom, plum, and dark cocoa, culminating in a refined, layered finish.

Blend Composition

92% Sangiovese, 8% Cabernet Franc

Winemaker Notes

Sangiovese is rare in Napa Valley, and Frank Family Vineyards is proud to cultivate several acres of this classic Italian variety on Winston Hill. Planted at the vineyard's highest point, the vines soak in abundant daytime sun,

2023 THE RILEY RED BLEND

Tasting Notes

This beautifully balanced red blend glides smoothly across the palate. Aromas of iris and black currant are lifted by subtle hints of star anise and dried sage, while silky tannins and bright acidity support flavors of candied rose petal, espresso, and Bing cherry.

Blend Composition

60% Merlot, 40% Cabernet Sauvignon

Winemaker Notes

The Riley is a Merlot-dominant red blend named for Rich and Leslie Frank's late German shepherd rescue. Produced in limited quantities, the blend composition varies each year depending on what Mother Nature provides. Regardless of vintage, Cabernet remains the leading variety in this proprietary, Bordeaux-style red.

Vineyard Sourcing

Sourced from our estate Benjamin Vineyard in Rutherford and select grower-partners across Napa Valley, this wine highlights the region's finest Cabernet Sauvignon and Petit Verdot, creating a rich, balanced Bordeaux-style blend.

Aging

20 months in 50% new and 50% once-filled French oak barrels.

Winemaker Notes (cont.)

while cool hillside breezes at night help the fruit develop layered flavors and maintain its natural acidity.

Vineyard Sourcing

Frank Family's original estate, Winston Hill Vineyard, is nestled in Napa Valley's prestigious Rutherford appellation. Planted in hand-terraced rows atop well-drained volcanic and sandstone soils, the vineyard consistently produces fruit of exceptional intensity and concentration.

Aging

17 months in 35% new French oak barrels and 65% once and twice filled French oak barrels.





Sparkling Wines

2020 ROUGE

Tasting Notes

Deep crimson in the glass with a bouquet of raspberries, wild roses, and forest herbs, the 2020 Rouge is entrancing. The palate boasts harmonious layers of fresh fruitiness and tartness, accentuated by a creamy vanilla mousse and mouthwatering acidity. Balanced to perfection, it concludes with lingering bursts of pomegranate and wild berries.

Blend Composition

67% Pinot Noir, 33% Chardonnay

Winemaker Notes

All our sparkling wines require a patient approach, and our Rouge is no exception. Like all Frank Family Vineyards sparkling wines, the Rouge is created using the méthode champenoise, in which the secondary fermentation occurs in the bottle.

Aging

Rested on spent yeast cells for three years before disgorgement in February 2024.

2020 BRUT ROSÉ

Tasting Notes

Beautifully sunset-hued, this Pinot Noir-based sparkler exudes elegance as well as richness. Hints of framboise and rose petals are married with brioche on the nose, meeting a lovely depth of fruit on the lush palate, while fresh strawberries and cream laced with delicate pearl bubbles flow seamlessly through to the finish.

Blend Composition

90% Pinot Noir, 10% Chardonnay

Winemaker Notes

Frank Family Sparkling Rosé is lovingly crafted in the traditional French method, with its delicate bubbles born from a secondary fermentation in the bottle.

Aging

Bottled in June 2021, this wine was aged on its lees for nearly four years before being disgorged in February 2025.

2020 BLANC DE BLANCS

Tasting Notes

Crisp and elegant, our signature sparkler reveals a lively lemony mousse and a bright, refreshing acidity. The 2020 Blanc de Blancs opens with inviting aromas of stone fruit, lime, and freshly baked bread, unfolding on the palate with layers of richness and depth. Fine, persistent bubbles carry notes of ground ginger and lemon rind through to a long, graceful finish.

Blend Composition

100% Chardonnay

Winemaker Notes

Frank Family Vineyards Blanc de Blancs is crafted in the traditional French method, with secondary fermentation occurring in the bottle.

Aging

Bottled in June 2021, this wine was aged on its lees for nearly four years before being disgorged in February 2025.

2015 LADY EDYTHE RESERVE BRUT

Tasting Notes

Named in honor of Rich Frank's mother, the Lady Edythe is a late-disgorged sparkling wine with nine years on its lees. This wine expertly shows a stunning balance and poise between richness and its classic Champenoise acidity. It has pure citrus and honeysuckle aromas followed by a wonderful toastiness and a finely structured, delicate mousse.

Blend Composition

66% Chardonnay, 34% Pinot Noir

Winemaker Notes

This 10-year-old sparkling wine is Frank Family Vineyards' version of a tête de cuvée, essentially the best of our best. The predominate Chardonnay in this blend provides the wine's framework and structure, while the added Pinot Noir gives the Lady Edythe muscle, body, and flesh. It's a delicate process that requires precision.

Aging

Rested on spent yeast cells for nine years before disgorgement in February 2024.

Napa Valley Wines

2023 NAPA VALLEY CABERNET SAUVIGNON

Tasting Notes

This is a powerful, classically structured wine made in a full-bodied style that possesses underlying grace. Aromas of cassis, tobacco, and cocoa lead to a palate brimming with depth and complexity, accented by notes of coffee bean, nutmeg, and toasted oak. Finely grained, supple tannins carry the wine to an elegant, expressive finish.

Blend Composition

86% Cabernet Sauvignon, 8% Merlot, 6% Petit Verdot

Winemaker Notes

We highlight the beauty and complexity of our valley in this appellation-designated wine. A seamless blend of Cabernet Sauvignon with a splash of Merlot adds a touch of softness and suppleness, and Petit Verdot provides color and structure.

Vineyard Sourcing

This wine is crafted from two of our Napa Valley estate vineyards, Benjamin Vineyard and S&J Vineyard. Benjamin Vineyard has gravelly loam soils formed from ancient sediments deposited by the Conn Creek and Napa River. S&J Vineyard's fertile, well-drained clay loam soils are reminiscent of the Rutherford Bench, providing ideal conditions for concentrated, expressive fruit.

Aging

20 months in 33% new and 67% once- and twice-filled French oak barrels.

2023 CARNEROS PINOT NOIR

Tasting Notes

Lively and well-balanced, this wine showcases tangy raspberries and ripe black cherries, lifted by bright acidity and gentle tannins. Hints of cardamom, clove, and black pepper add depth and complexity, culminating in an elegant, lingering finish.

Blend Composition

100% Pinot Noir

Winemaker Notes

This is quintessential Carneros Pinot Noir. In California, we are blessed with abundant sunshine, and we farm with that in mind. Honoring the heritage and craft of Burgundian winemaking, our Pinot Noir

2024 CARNEROS CHARDONNAY

Tasting Notes

Zesty lemon and guava aromas, softened by hints of vanilla and caramel-covered apples. On the palate, layers of nutmeg and crème brûlée mingle with subtle toasted oak and bright, lively acidity, culminating in a crisp, luminous finish.

Blend Composition

100% Chardonnay

Winemaker Notes

As with all our white wines, our focus is on texture and complexity. To achieve this, the wine undergoes a long, cold fermentation, followed by partial malolactic fermentation to gently soften its bright acidity. During aging, regular bâtonnage helps enhance depth and build longevity, resulting in a wine with both structure and elegance.

Vineyard Sourcing

The foundation of this wine is Frank Family's Lewis Vineyard. The maritime influence of the Pacific brings cool temperatures, fog, and wind, creating ideal conditions for this cool-climate variety. Well-drained soils naturally limit yields, producing grapes with vibrant character and balanced acidity. Additional fruit for this wine comes from Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards in Sonoma-Carneros.

Aging

Barrel fermented in 34% new and 33% once- twice-filled French oak barrels for 9 months.

Winemaker Notes (cont.)

is crafted to highlight the beauty of the fruit and the unique expression of the terroir at its very best.

Vineyard Sourcing

This wine is anchored by fruit from Frank Family's estate Lewis Vineyard, complemented by grapes from neighboring Beckstoffer Vineyards in Napa-Carneros and Sangiacomo Vineyards in Sonoma-Carneros to complete the blend.

Aging

9 months in 33% new French oak barrels, 67% once- and twice-filled French oak barrels.



2023 NAPA VALLEY ZINFANDEL

Tasting Notes

This vibrant expression of Zinfandel opens with aromas of dark plum, raspberry coulis, and sandalwood. The palate unfolds with baked strawberry, dried herbs, and ground pepper, supported by ripe, firm tannins and bright acidity that carry the wine through a long, lingering finish.

Blend Composition

90% Zinfandel, 10% Petite Sirah

Winemaker Notes

Zinfandel is foundational to California's viticultural heritage. This bright and bountiful grape has thrived in the Golden State since the 1880s. While it has become more scarce as Napa Valley continues to evolve

Winemaker Notes (cont.)

and become more Cabernet-centric, Frank Family Vineyards is honored to champion this beautiful grape and its iconic legacy.

Vineyard Sourcing

This Napa Valley-designate wine is cultivated from Frank Family's S&J Vineyard in Napa's Capell Valley, along with S&J, grapes from neighboring vineyards in Chiles Valley (Sunseri Vineyard), Calistoga, and St. Helena complete the blend.

Aging

16 months in 35% new French oak barrels, and 65% once and twice-filled French oak barrels.

NEW & NOTEWORTHY

CELEBRATING A LANDMARK YEAR AT FRANK FAMILY VINEYARDS



VOTED
NAPA VALLEY'S FINEST
READER'S CHOICE
2025



2025 marked a meaningful chapter in the story of Frank Family Vineyards. From national recognition to cherished local honors, the year offered a moment to reflect on what has long defined our winery: a commitment to quality wines, genuine hospitality, and the connections formed with guests from near and far. Frank Family Vineyards' accolades this past year celebrated more than the wines themselves—they honor the experiences and relationships that bring them to life.

On a national level, *Sunset Magazine* named Frank Family Vineyards a winner in its 2025 Travel Awards, recognizing our Calistoga Estate as one of Napa Valley's Top Tastings. *USA Today's* "10BEST" awards also honored the winery's wine club, celebrating more than three decades of meaningful connection with members.

Closer to home, Frank Family Vineyards was named Best Winery by the *Napa Valley Register* in its *Napa Valley's Finest 2025* awards. Additional honors from the *Santa Rosa Press Democrat's* "Best of Napa County Awards" recognized Best Winemaker (Todd Graff), Best Zinfandel, Best Wine Club, and Best Overall Winery.

"These reader-driven awards are incredibly meaningful," said Rich Frank. "For more than 30 years, our guests have been at the heart of everything we do."

Senior Winemaker and General Manager Todd Graff added, "These recognitions reflect the dedication of our vineyard and cellar teams, our hospitality staff, and the loyal guests who return year after year. It's deeply rewarding to see that commitment celebrated."

FRANK FAMILY VINEYARDS' TODD GRAFF TAKES CENTER STAGE IN NEW DOCUMENTARY RELEASING THIS SPRING

When a major studio approached Frank Family Vineyards to take part in an upcoming documentary film, they weren't just looking for sweeping vineyard views. They were searching for the heart of Napa Valley – the people, passion, and moments that make a winery truly come alive. And as many of you know, that's where Frank Family Vineyards shines. This spring, audiences around the world will get to see that spirit on screen.

Set to debut on multiple global networks and streaming platforms, the film follows three renowned wineries through the 2025 harvest season. We are honored to be among them. With intimate, unprecedented access, the filmmakers followed our team through a vintage full of surprises, capturing the energy and emotion of harvest as it happened. They also spent time getting to know the traditions that make this place so special, many of which our members helped bring to life. You may even spot familiar faces or moments you were part of.

For those who joined us during the season, the film will feel like stepping back into the magic. For everyone else, it's a chance to see the heart and community of Frank Family Vineyards, almost as if you were there. We'll share premiere and viewing details as the release approaches. Until then, we invite you to raise a glass to the artistry, dedication, and beautifully chaotic journey behind every vintage of Frank Family Vineyards – now captured on screen for the very first time.



FRANK FAMILY VINEYARDS AND 4OCEAN DIVE INTO YEAR TWO OF PARTNERSHIP IN MAUI

Frank Family Vineyards is proud to continue our partnership with 4ocean in 2026, bringing a new year of coastal cleanups to communities across the United States. Since launching this partnership in July 2024, Frank Family Vineyards has supported the removal of 43,750 pounds of trash and plastic from oceans worldwide, through 14 beach, river, and coastline cleanups.

Building upon the momentum of our inaugural year, Frank Family Vineyards launched a new wave of cleanup events in Maui, Hawaii, in January. Through a multi-day event series hosted at the Hyatt Regency Resort Maui, we brought our award-winning wine country hospitality to the island with a spirit of aloha. From an exclusive wine tasting and luau to an intimate winemaker dinner that culminated in a beach cleanup and fishpond restoration project, our team joined locals, wine club members, and guests for an engaging and impactful week.

"Frank Family Vineyards is honored to bring our commitment to giving back beyond our own Napa community and into meaningful partnerships like this one," said Senior Winemaker and General Manager Todd Graff. "For more than thirty years, our winery has thrived because of the land under our care, and we believe in giving back to the environments and communities that sustain us. Supporting the world's coastal ecosystems alongside 4ocean is a natural extension of our values."

Join us at one of our other beach cleanup events in 2026:

- MARCH 14: Tampa, Florida
- APRIL 24: Galveston, Texas
- MAY 30: San Diego, California
- JUNE 27: New York, New York

Visit www.frankfamilyvineyards.com/philanthropy/4ocean for more details.





FRANK FAMILY VINEYARDS BRINGS HOLLYWOOD TO YOUR HOME

This past fall marked the debut of the Frank Family Vineyards *Hollywood at Home* Series, an invitation to experience wine the way it's meant to be enjoyed—unhurried, thoughtful, and shared. Drawing upon Frank Family's deep ties to the entertainment industry, the series blends storytelling and cinema with the art of winemaking, bringing the essence of our Napa Valley estate into your space through curated wines, recommended recipes and pairings, and moments designed to connect people around the table, television screen, or wherever they are.



Featuring some of Frank Family's favorite films, including top hits that Rich Frank had a hand in bringing to life, we began this fun series by releasing weekly wine packages on our online shop and providing corresponding movie guides, designed to offer everything you need to enhance your viewing experience through deeper engagement, sensory exploration, and shared conversation. The series will continue in the months ahead, bringing even more ways to bring a touch of cinematic magic to your home.

INTRODUCING WINERY LAKE VINEYARD: FRANK FAMILY VINEYARDS' NEWEST ESTATE VINEYARD FOR CHARDONNAY

Frank Family Vineyards is proud to welcome Winery Lake Vineyard, a sustainably certified, historic 256-acre estate in the heart of Carneros, to our portfolio. Originally planted by the DiRosa family in the 1960s, the vineyard was long prized by the region's leading winemakers and now begins a new chapter under Frank Family stewardship.

Over the past several years, our vineyard management team has worked hard to replant 80 acres of vines, focusing on Chardonnay, alongside smaller blocks of Pinot Noir, Cabernet Sauvignon, and Merlot. The vineyard's cool-climate conditions, varied soils, and gently rolling hills create bright structure, natural acidity, and complexity—qualities that make Winery Lake particularly suited for Chardonnay.

What makes our newest vineyard site truly special is both its legacy and its promise. From its storied past to the next generation under our care, this vineyard is a bridge between Carneros history and the elegant, expressive wines we craft today. Starting with the 2025 vintage, fruit from the newly replanted blocks of Winery Lake Vineyard will become a substantial part of our most popular wine, the Carneros Chardonnay, and we can't wait for you to taste it!



MOVIE NIGHT BITES *that almost* STEAL THE SHOW

These recipes are your invitation to turn a casual watch into a cinematic tasting experience. From craveable opening bites to a leading-role dish worthy of the final act, both recipes are designed to shine with bold Frank Family Vineyards Reds that linger through the closing credits. When the wine and food are this good, the movie is just part of the magic.

BEST SUPPORTING SNACK

Parmesan & Truffle Popcorn

SERVINGS: 6-8

INSTRUCTIONS

1. Place the popped popcorn in a large mixing bowl.
2. Add the butter and truffle oil and toss to coat.
3. Add the cheese and parsley, season with salt and pepper, and toss to combine.
4. Grate truffle over popcorn just before serving, for an extra touch of lux.

Pair with:
2023 Lewis Vineyard Pinot Noir

INGREDIENTS

- ½ cup popcorn kernels, popped
- ¼ cup unsalted butter, melted
- 2 Tbsp truffle oil
- 1 cup freshly grated Parmesan cheese
- 2 Tbsp finely minced fresh flat-leaf parsley
- Coarse salt and freshly ground black pepper
- 1 small fresh white or black truffle (optional)



BEST LEADING ENTRÉE

Musso & Frank— Inspired Pot Roast

SERVINGS: 6

INSTRUCTIONS

1. Season and sear beef: Pat roast dry. Season generously with salt and pepper. Heat oil in a heavy Dutch oven over medium-high. Sear roast on all sides until deeply browned, 8–10 minutes. (Browning is essential for signature flavor.)
2. Build flavor base: Remove roast; set aside. Add onion, carrot, and celery to pot; cook until softened, 5–7 minutes. Add garlic; cook 1 minute. Stir in tomato paste; cook until caramelized and slightly darkened, about 2 minutes.
3. Deglaze and braise: Pour in red wine and scrape up browned bits. Add crushed tomatoes, beef stock, Worcestershire, bay leaves, thyme, and paprika. Return roast to pot. Bring to a simmer and cover.
4. Slow cook. Choose your preferred cooking method: Oven (300°F, 3–3½ hours); stovetop (low heat, 3–3½ hours, partly covered); slow cooker (8 hours on low). The meat should be tender enough to shred with a fork but still sliceable.
5. Finish sauce: Remove roast and tent with foil. Skim fat from braising liquid. For thicker gravy, reduce liquid on stovetop, 10–15 minutes. Add sautéed mushrooms. Salt and pepper to taste.
6. Serve and enjoy. Slice or shred roast, ladle rich tomato-beef gravy over top, and serve with mashed potatoes or buttered noodles. Garnish with a sprinkle of parsley.

Pair with: 2022 RHF Cabernet Sauvignon

INGREDIENTS

- 3–4 lb beef chuck roast (boneless)
- 2 tsp kosher salt
- 1 tsp freshly ground black pepper
- 2 tbsp neutral oil (grapeseed, canola)
- 1 large onion, diced
- 2 carrots, diced
- 2 celery stalks, diced
- 4 cloves garlic, smashed
- 2 tbsp tomato paste
- 1 cup of Napa Cabernet
- 1 cup crushed tomatoes or tomato purée
- 1½ cups beef stock
- 1 tbsp Worcestershire sauce
- 2 bay leaves
- 1 tsp dried thyme
- ½ tsp paprika (optional)
- Chopped parsley
- Mushrooms, sliced and sautéed (optional)



From the Red Carpet to Red Wines: Frank Family Vineyards' Hollywood Roots

At Frank Family Vineyards, storytelling has always been at the heart of the experience. Long before the first vines were planted or the first vintage bottled, Rich and Leslie Frank were immersed in stories—shaping them, sharing them, and bringing them to life on screens large and small. Today, that same spirit of creativity, intention, and passion lives on in every bottle that bears the Frank Family name.

“Wine, like film, has the power to bring people together and create moments that linger long after the last sip.”

—Rich Frank

As the former President of Paramount Television Group and later President of Disney Studios from 1985 to 1994, Rich Frank helped create and bring some of the most iconic television shows and films of all time into the cultural spotlight. Under his leadership, beloved titles such as *Cheers*, *Taxi*, *Family Ties*, *The Golden Girls*, *Entertainment Tonight*, *Pretty Woman*, *Dead Poets Society*, *Aladdin*, and *The Lion King* achieved extraordinary success and continue to resonate across generations.



While Rich was shaping the entertainment industry from the executive suite, Leslie Frank was telling stories from the front lines. An Emmy Award-winning broadcast news journalist, Leslie spent more than 25 years covering major news events across North America. From reporting live at ground zero following the September 11 attacks, to documenting the devastation of Hurricane Katrina, to anchoring top-rated newscasts in Seattle and Los Angeles, Leslie built a career defined by curiosity, integrity, and connection. In Los Angeles, she became a familiar face on the red carpet, interviewing Hollywood's biggest stars and capturing the human stories behind the glamour.

A FAMILY RAISED ON STORIES

Storytelling runs deep in the Frank family—on screen and at the table. Rich's son, Darryl Frank, grew up with both worlds unfolding around him. While his father was shaping Hollywood, Darryl was absorbing the details behind the scenes, traveling through wine regions in France and California and developing an early curiosity for the stories wine could tell. Mornings often meant slipping into the cellar, studying the bottles and tasting notes from the night before—early lessons in craft, patience, and perspective.

Today, Darryl carries that legacy forward as co-president of Amblin Television and renowned multi-E Emmy-winning producer and co-producer of the acclaimed documentary *Music by John Williams*.

At the 2026 Grammy Awards, the documentary was honored with the Grammy Award for Best Music Film, earning recognition from the Recording Academy for its compelling tribute to the legendary composer. This prestigious award highlights Darryl's exceptional work in bringing powerful storytelling and musical excellence to the screen, marking a significant milestone in his career. As an ambassador for Frank Family Vineyards, Darryl brings the family's wines wherever his work takes him, sharing them with collaborators and friends around the world.

That sense of connection now spans generations. Darryl and his wife, Vanessa, are raising their children, Stella and Jeremy—namesakes of Frank Family's S&J Vineyard—surrounded by the winery and the belief that the best stories, on screen or in the glass, are built with care and intention.



WHERE HOLLYWOOD MEETS THE ESTATE

Napa Valley became the meeting place for Rich and Leslie's shared story. Shaped by years of travel and a growing appreciation for wine, Rich was drawn to a small vineyard in Rutherford, where time spent among the vines sparked a new creative chapter. That sense of possibility eventually took root as Frank Family Vineyards, founded in 1992 as an expression of craft, curiosity, and connection.

Leslie's first visit to Napa in the 1990s carried the same quiet pull. Wine became part of a shared rhythm—one built around gathering, hospitality, and the joy of welcoming others in. Today, Napa Valley remains home, where Rich and Leslie can often be found greeting guests at the estate, *continuing a tradition grounded in warmth, storytelling, and the belief that the best moments are meant to be shared.*

Throughout the Calistoga estate, subtle cinematic details nod to the family's Hollywood heritage. A red carpet welcomes guests not for premieres, but for moments of celebration and connection. Inside the Hollywood Room, vintage glamour meets Napa elegance—an homage to the golden age of film and a playful wink to legend. It's said that Marilyn Monroe frequently visited our historic winery to enjoy her favorite sparkling wine, a story that continues to echo through Frank Family Vineyards' sparkling legacy today.



“The best stories—on screen or in the glass—are crafted with passion, intention, and a deep respect for the people who experience them.”

—Leslie Frank

CHAMPIONING THE NEXT GENERATION OF CREATORS

The Frank's commitment to storytelling extends well beyond the vineyard. As Vice Chairman and Executive Board Member of the American Film Institute (AFI), Rich has spent decades supporting the future of film and television. In 2011, he received an *Honorary Doctorate from AFI*, alongside Helen Mirren and Spike Lee, and he is a recipient of the Television Academy's prestigious *Syd Cassyd Founders Award*. Most recently, Rich announced the *establishment of the Richard Frank Scholarship* for AFI, a multimillion-dollar gift that will fund 20 AFI Conservatory scholarships annually over the next decade—supporting fellows with demonstrated financial need and empowering the next generation of creative voices.

From Hollywood soundstages to Napa Valley vineyards, Rich and Leslie Frank have always believed in the power of great stories. At Frank Family Vineyards, that belief is poured into every glass—an invitation to gather, connect, and savor moments worth remembering. Whether on screen or at the table, the Franks continue to celebrate storytelling in all its forms, proving that the most enduring narratives are those crafted with heart, intention, and a sense of place.



And the Award
Goes to...this Bottle

Rich Frank's Wine Pairings

for the 2026
Oscar Nominations



Awards season is about much more than trophies. It's a celebration of storytelling – the moments, performances, and creative risks that linger long after the credits roll. This year, Rich Frank invites you to experience the Oscars through a new lens with his personal pairings. Instead of traditional guidelines, his approach channels mood and the way a great film, like a great wine, reveals itself over time. Each selection is crafted to enhance the viewing experience, enriching the atmosphere without ever overshadowing the story on screen.



SINNERS WINSTON HILL BORDEAUX BLEND

The most Oscar-nominated film in Academy Awards history calls out for a wine that brings an equal amount of red-carpet energy to the glass. *Sinners* is heavy on tension, ambition, and consequence, living in a dark, intense, powerfully charged space – exactly where Winston Hill thrives. This single-vineyard, Cabernet-based, Bordeaux-style blend smolders with the same brooding intensity and emotional complexity that define the film.

ONE BATTLE AFTER ANOTHER NAPA VALLEY CABERNET SAUVIGNON

A sweeping, character-driven epic, *One Battle After Another* moves seamlessly between large-scale conflict and deeply personal moments, unfolding with themes of perseverance, consequence, and hard-won triumph. That same command of structure and enduring presence carries through in our Napa Valley Cabernet Sauvignon. Layered and composed, it delivers expressive dark fruit and polished tannins that parallel the film's intensity and emotional weight.





HAMNET | LEWIS VINEYARD CHARDONNAY

Rooted in themes of love, loss, and quiet endurance, *Hamnet* unfolds in a richly textured world where every fleeting moment carries profound weight. Our Lewis Vineyard Chardonnay captures the same grace and emotional clarity, revealing itself gradually, layer by layer, reflecting the story's tenderness, nuance, depth, and restraint with each sip. Unfolding gently, both are sure to leave a lingering impression long after the final scene.



SENTIMENTAL VALUE | LEWIS VINEYARD PINOT NOIR

Recognized for its delicate yet powerful storytelling and richly drawn performances, *Sentimental Value* intertwines lives marked by difficult choices with poignant moments of heartbreak and quiet triumph. This remarkable emotional depth finds its equal in our Lewis Vineyard Pinot Noir, echoing the film's subtle longing, introspection, and resilience through layers of gentle red fruit, smooth tannins, and balanced acidity.



BUGONIA | BLANC DE BLANCS

A journey of unexpected connections, whimsical turns, and imaginative tension, *Bugonia* captivates with its surreal storytelling and visually bold world. A movie this layered calls for a wine that unfolds like the story itself, slowly, thoughtfully, and with quiet intrigue. Bright, precise, and lively, our crisp Blanc de Blancs keeps pace with that playful intensity, twist by twist, bubble by bubble.

THE SECRET AGENT | RHF CABERNET SAUVIGNON

Set in a world of espionage, hidden agendas, and fragile alliances, tension permeates every frame of *The Secret Agent*, as each scene pulses with subtle danger. Like the film, the deep dark fruit, cocoa, and spice of our RHF Cabernet Sauvignon will keep you on the edge of your seat as its complex, never-ending palate unfolds, sip by sip, subtly revealing its delicious secrets.



FRANKENSTEIN | NAPA VALLEY ZINFANDEL

A dark, intense tale of ambition and shadowed obsession, *Frankenstein* captivates with brooding energy and moral tension. This powerhouse film deserves a wine that's equally bold, complex, and unforgettable.

Layered with spicy red and black fruit, pepper, and mocha, our Napa Valley Zinfandel goes toe to toe with the film's dramatic intensity, fevered ambition, and haunting power, drop after drop.



TRAIN DREAMS | WINSTON HILL SANGIOVESE

Across the quiet landscapes of *Train Dreams*, one man's life unfolds into a moving meditation on memory, loss, and resilience, lingering in small, profound moments, where even the simplest gestures carry lasting weight. This tender film deserves a wine that unfolds with the same care and nuance. Winston Hill Sangiovese's introspective character expresses itself through a wistful journey of bright cherry fruit, gentle spice, and lively acidity worthy of this timeless epic.

Sip the Script

Remy's Ratatouille

SERVINGS: 6-8

INSTRUCTIONS

1. Prepare the vegetables: Using a mandoline, slice eggplant, tomatoes, yellow squash, and zucchini into paper-thin rounds. Set aside.
2. Make the tomato sauce: In an oven-safe pan over medium-high, heat olive oil.
3. Add onion, garlic, and bell pepper; sauté until soft, about 10 minutes. Season with salt and pepper, to taste.
4. Add crushed tomatoes; stir until all ingredients are fully incorporated. Remove from heat. Add basil and stir.
5. Heat oven to 375°F.
6. Make the herb sauce: In a small bowl, stir together basil, garlic, parsley, thyme, and olive oil. Season with salt and pepper, to taste.
7. Make the ratatouille: In pan, on top of tomato sauce, arrange sliced vegetables in a repeating pattern (squash, zucchini, eggplant, tomato), starting from outer edge and working in to middle of pan. Season with salt and pepper.
8. Brush herb seasoning over vegetables.
9. Cut a circle of baking paper that matches inner dimension of pan. Place over vegetables and bake for 40 minutes.
10. Remove baking paper. Bake 20 minutes, until vegetables are softened.

Pair with: Lewis Vineyard Pinot Noir

INGREDIENTS

For the vegetables

- 2 eggplant
- 6-8 Roma tomatoes
- 2 yellow squash
- 2 zucchini

For the tomato sauce

- 2 Tbsp olive oil
- 1 onion, diced
- 4 cloves garlic, minced
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- Pepper, to taste
- Salt, to taste
- 28 oz can crushed tomatoes
- 2 Tbsp fresh basil, chopped

For the herb sauce

- 2 Tbsp fresh basil, chopped
- 1 tsp garlic, minced
- 2 Tbsp parsley, chopped
- 2 tsp fresh thyme leaves
- 4 Tbsp olive oil
- Salt, to taste
- Pepper, to taste



Breakfast at Tiffany's Croissants

SERVINGS: 6

INSTRUCTIONS

1. Starting the yeast: In a bowl, combine water, flour, and yeast for the first dough. Knead together for a minute. Shape into a ball, cover, and let ferment/rise at room temperature for about 10 minutes.
2. Make the dough: Put the first dough in a heavy-duty mixer fitted with a dough hook. Add milk. Once incorporated, add sugar and honey. Once incorporated, alternate flour and eggs, mixing until dough is completely combined and smooth. Add butter and salt, mixing until combined thoroughly.
3. Shape dough into a ball, place in a large bowl, cover with plastic wrap, and refrigerate overnight or at least 10 hours.
4. Make the croissants: On a lightly floured surface, roll out risen dough into a rectangle about $\frac{3}{4}$ -inch thick.
5. Using sheets of wax paper or baking paper, flatten the cold butter into a rectangle, approximately the shape and size of half of dough rectangle. Place butter rectangle on dough. Fold dough in half over butter. Roll out to about $\frac{3}{4}$ -inch thick. Fold each end of dough into the center. Then fold in half.
6. Cover with plastic wrap and refrigerate for 30 minutes. Lightly flour surface, roll dough out to about $\frac{3}{4}$ -inch thick. Fold each end of dough into center. Then fold in half. Repeat refrigeration, rolling, and folding one more time.
7. Cover and refrigerate for 1 hour. Lightly flour surface. Roll out dough in a rectangle about $\frac{1}{4}$ -inch thick.
8. Cut dough into triangles. To shape croissants, roll each triangle, starting at widest end. To make a more dramatic shape, slightly stretch dough triangles before rolling.
9. Line baking sheets with baking paper. Place croissants on sheets with plenty of room in between. Loosely cover with plastic wrap and let rise (or proof) in a warm place, ideally 75°F, for about 2 hours.
10. Make the egg wash: In a small bowl, beat together egg yolk and milk. Lightly brush each croissant with mixture.
11. Bake at 350°F for about 15 minutes, until golden brown and crisp.
12. Let cool. Enjoy croissants as they are, dust with powdered sugar, or cut in half and fill with lemon curd, chocolate-hazelnut cream, or jam.

INGREDIENTS

For the yeast starter/first dough

25g room-temperature water
55g flour
8g fresh yeast

For the dough

33g milk
33g sugar
4g honey
110g flour
1 medium egg
16g butter
3g salt

For the croissants

75g butter

For the egg wash

1 egg yolk
1 Tbsp milk

Pair with: Blanc de Blancs

Forrest Gump's Elevated Shrimp and Grits

SERVINGS: 4

INSTRUCTIONS

1. In a 4-quart pot over high, bring water and 1 tsp salt to a boil.
2. In a cast iron skillet or a sauté pan over medium-high, cook chorizo until crispy, about 6 to 8 minutes. Pour chorizo into a bowl and set aside.
3. Reduce heat under boiling water to low and add grits. Cook for 5 minutes, stirring occasionally.
4. Remove grits from heat, add butter, cover, and set aside.
5. In a medium bowl, toss together shrimp, garlic, pepper, ½ tsp salt, and Cajun seasoning. Set aside.
6. In a cast iron skillet or sauté pan over medium, heat avocado oil.
7. Add shrimp to pan and cook about 1 minute on each side, until slightly pink.
8. Add lemon juice and stock. Sauté 1 to 2 minutes until shrimp are completely pink.
9. Add half-and-half and cheese to grits. Stir until completely combined.
10. To serve, place cheese grits in a large bowl, layer with shrimp and chorizo, and top with parsley.

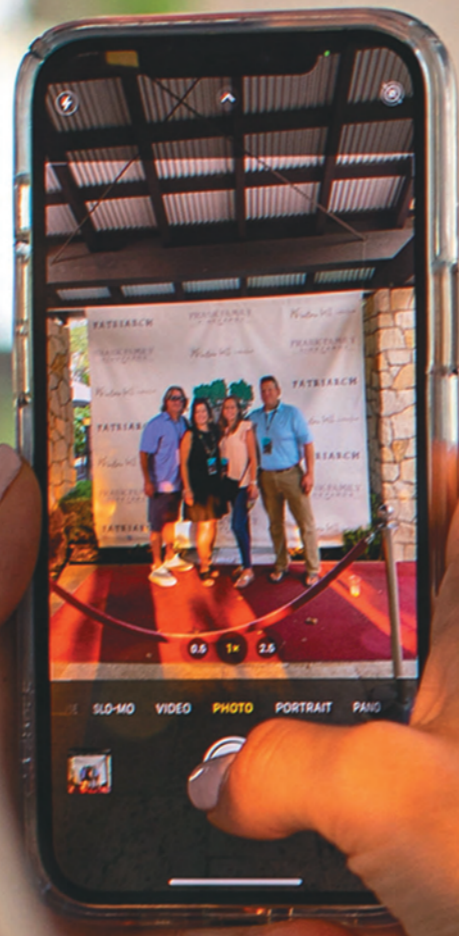
INGREDIENTS

3 cups water
1½ tsp salt
¼ lb ground chorizo
1 cup yellow grits
3 Tbsp salted butter
1 lb shrimp, cleaned and deveined
1 Tbsp minced garlic
¼ tsp fresh cracked pepper
½ tsp Cajun seasoning
1 Tbsp avocado oil
2 tsp lemon juice
¼ cup chicken or seafood stock
½ cup half-and-half, warmed
½ cup shredded Asiago cheese
Chopped parsley, for garnish

Pair with: Lewis Vineyard Chardonnay

Snaps from the Frank Family Vineyards Red Carpet

At Frank Family Vineyards, the red carpet isn't reserved for premieres—it's at the heart of the experience. Laid out at our Calistoga Estate, it sets the stage for moments worth celebrating, where wine lovers become the stars and every visit feels just a little more cinematic. These photos capture the spirit, style, and unmistakable energy of the Frank Family Vineyards community—because great wine deserves its own spotlight.





2026 Calendar of Events

Miller House Dinner with Chef Alex Espinoza
Saturday, April 25

Chardonnay and Lobster Dinner
Saturday, August 15

Harvest Dinner
Saturday, October 10

Holiday Craft and Wine Tasting
Saturday, December 5



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