

FRANK FAMILY

2016

FRANK FAMILY SPARKLING ROUGE MÉTHODE CHAMPENOISE

NAPA VALLEY • CALIFORNIA • UNITED STATES • NORTH AMERICA

TECHNICAL DETAILS

The Estate

The cooling influences of the Bay as well as the nearby Pacific Ocean allow for delicate maturation of the grapes and retention of bright flavors. This wine was crafted with Pinot Noir grapes that were grown specifically to showcase the attributes we desire most in sparkling wines – fresh aromatics, vibrant flavors, and natural acidity.

Wine Making

All our sparkling wines require a patient approach and our Rouge is no exception. Like all Frank Family sparkling wines, our Rouge is created using the méthode champenoise whereby the secondary fermentation occurs in the bottle. The beautiful ruby hue of this wine comes from leaving the Pinot Noir juice in contact with the grape skins for a brief period of time.

Food Suggestions

Pairs well with

TASTING NOTES

Crimson in color and rich in red-fruit flavor, this sparkling wine is balanced between flavors of forest berries and cardamom and the textured minerality that gives it shape. Soft and creamy bubbles coat the palate while it stays crisp and bright with persistent acidity, finishing with notes of dried cherry, cranberry, and orange zest.

73% Pinot Noir and 27% Chardonnay grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- Sustainable
- Organic
- Family-Owned
- ABV%: 12
- Class: White

WWW.FRANKFAMILYVINEYARDS.COM/WINE

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

