

LYNMAR ESTATE

Russian River Valley

DAVID FRAKES

EXECUTIVE CHEF

Trained at the California Culinary Academy, David Frakes cut his culinary teeth at La Scene at San Francisco's Warwick-Regis Hotel, then worked with Gary Danko at the Ritz-Carlton. The Executive Chef position at Applewood Inn in Guerneville lured him to Sonoma County wine country, where he immersed himself in the emerging farm-to-table style.

He then spent ten years as Executive Chef of Beringer, perfecting the art of pairing food and wine. But when the opportunity arose in 2011 to join the Lynmar team, David was intrigued by what Lynn & Anisya Fritz had built. "There is so much food growing here on the estate," David shared. "It was a unique opportunity to build seasonal menus by planning not only what we would plant, but when it would come into season."

David has spent his time at Lynmar getting to know the land, and experimenting with the Garden Team planting different crops and varieties. At the beginning of each season, David sits down with the lead gardener to plan the menus for the season. "Pairing the food with Lynmar wines is especially exciting when we have a great wine vintage. Invariably, this translates into an exceptional season in the garden as well."

David's menus are a beautiful combination of seasonality and simplicity – using the freshest ingredients from the Estate's expansive organic vegetable gardens and orchards, augmented by select items chosen from local farms. "My goal is balance – to create dishes that frame the wines perfectly, but do not change them," David said.

"We are so fortunate to be able to hand pick the absolute best food from the ground and pair it with wines crafted from the absolute best wine grapes from the ground." The love is palpable at Lynmar – in both the wine and the food.

