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**FOR IMMEDIATE RELEASE – Dr. Frank's Riesling recommended for the Holidays from national writers!**

**Hammondsport, New York – November 21, 2008** – Dr. Frank's Riesling has been recommended as a great holiday wine by three national publications. *Food & Wine* December 2008, *Food Network Magazine* December 2008 and *The New York Times* "The Pour" November 18, 2008 have all recommended Dr. Frank's Dry Riesling for this holiday season!

This Dry Riesling, presenting a green gold hue, displays the traditional qualities of Dr. Frank's Riesling: crisp acidity, a pronounced mineral character and layers of fruit aromas. Descriptors include honeysuckle, apple, pear, quince and a lot of minerality resulting from the slate terroir of the vineyard. The ripeness of the grapes resulted in a great texture with a lingering fruity aftertaste.

*Food & Wine* states, "Perhaps New York State's best producer, Dr. Frank is known for top-notch Finger Lakes-region bottlings like this ripe, apple Riesling. Pair with choucroute garnie" The Dr. Frank Dry Riesling was one of three wines to be chosen by *Food Network Magazine* for its Weekend Cooking section. "New York's Finger Lakes region was one of the first places in America where the German riesling grape was grown. The cold climate helps produce crisp, acidic wines-great with rich winter dishes." The riesling was paired with "southern cornbread dressed-up chicken" and "roasted sweet potatoes." Eric Asimov from *New York Times* "The Pour" also states, "If you are really serious about wines true to the Thanksgiving spirit, how about some East Coast Selections. For the white, I would go for one of the dry rieslings from Dr. Konstantin Frank in the Finger Lakes. For a real treat, I would choose the Dr. Frank Rkatsiteli, made from a grape grown primarily in the former Soviet republic of Georgia. It's a white as good and as unusual as it is hard to spell." These accolades from top publishers prove the Finger Lake's presence in the wine industry.

Frederick Frank, third generation president of the winery comments, "The Dr. Frank Dry Riesling is a true champion for the Finger Lakes, receiving the highest rating for our winery and region. This will convince wine connoisseurs around the country that the Finger Lakes is the best Riesling region in the U.S."

Located on Keuka Lake a few miles north of Hammondsport, Dr. Frank's has long been associated with the New York wine revolution. Its founder, Dr. Konstantin Frank, helped pioneer the introduction of the European *vitis vinifera* grapevines in the eastern United States. For his contributions in the American wine industry he was inducted into the Wine Spectator's "Hall of Fame". Now in its third generation, Dr. Frank's continues as New York's most award-winning winery. For more information, please contact Frederick Frank at (800) 320-0735 or visit the website at [www.drfrankwines.com](http://www.drfrankwines.com).



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*Original growers of the Noble Vinifera Grape in New York*