



## Dr. Konstantin Frank Brut Rosé 2013

### Brut Rosé

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*New York's most award-winning winery since 1962*

#### Winery Background

*Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.*

#### Winemaking and Aging

The 100% Pinot Noir grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. Whole cluster grapes are cold soaked for 24 hours and then gently pressed. From harvest to pressing extreme care is used in handling the grapes to avoid any excessive crushing or brushing. Only the first most delicate pressing, called the Cuvée, is used. 5% of the juice is barrel fermented in used French oak. The base wine was bottled July 2014.

Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 4 years in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

#### The Wine

Delicate aromas of freshly baked bread, asian pear, green apple, fresh strawberry, sour cherry, and a touch of tangerine.. Leading with a fine mousse, the mouthfeel is fruity and profound with mineral notes, creaminess, strawberry, and pineapple. Long crisp apple finish.

**Style:** Dry

**Body:** Medium bodied

**Cellaring:** Drink now or cellar until 2022

**Food Pairing:** Pear Gallette, Lemon Picata, Lobster

**Analysis:** Alcohol: 11.8%, Acidity: 9.7 g/L, pH: 3.02, RS: .8%

**Dosage:** 8 g/L

**Total Production:** 300 Cases

