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**Brut**

# Dr. Konstantin Frank

## 2013 Brut

*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.*

### Composition

55% Chardonnay, 40% Pinot Noir, 5% Pinot Meunier,

### Vinification

Only the delicate free run juice coming from the first press is used. Each variety was fermented separately, making the final blend before the 2nd fermentation. The 2nd fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle in contact with the lees for 5 years in an underground cellar before disgorgement.

### The Wine

Description: Medium intensity with dominant characters of Macintosh apple, citrus with a hint of almond. The wine has a broad palate with a long finish and an elegant mousse.

- Style: Dry with crisp mouth feel.  
Body: Light to medium bodied.  
Vintage Influence: A warmer year with pronounced aromatics and minerality..  
Cellaring: Drink now or cellar until 2021  
Food Pairing: Brie and cheddar cheeses, shrimp cocktail  
Alcohol: 12.3%, Acidity: 0.98g/100mL, pH: 3.02, Sugar: 0.8%

