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Cuvee D'Amour



## Dr. Konstantin Frank Cuvee D'Amour 2013

*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.*

### Vinification

The fruit was picked in the early morning to and fermented at low temperatures to retain freshness. 20% of the wine was fermented and matured for 9 months in seasoned French oak barrels to add complexity and mouth feel.

### The Wine

Description: Cuvee d'Amour (vitis Amurensis) is a winter-hardy grape native to the wilds of southern Siberia and northern China. Crossing of vitis Amurensis with numerous varieties of European wine grapes have yielded early-ripening vines that thrive in colder climates. The 2013 Cuvee d'Amour produced a bold, dark colored, fragrant wine that is firm and flavorful on the palate yet displays a pleasantly piquant, crisp finish, reminiscent of a fine Bordeaux or Barolo. Serve with beef, game and hearty pasta dishes.

Style:	Dry with textural mouth feel.
Body:	Full bodied
Vintage Influence:	Stronger minerality and more elegant herbaceous notes than in other years.
Cellaring:	Drink now or cellar until 2020
Food Pairing:	Smoked bbq ribs or mushroom beef stew.
Analysis:	Alcohol: 13.6%, Acidity: 0.65 g/100mL, pH: 3.9 Sugar: 0.04%

