



## Dr. Konstantin Frank Brut 2014

*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

55% Chardonnay, 40% Pinot Noir, 5% Pinot Meunier. The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The Chardonnay whole cluster grapes were immediately pressed while the red grapes are cold soaked for 24 hours being pressing. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. 5% of the Pinot Noir juice is barrel fermented in used French oak. The base wine was bottled June 2015.

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 3.5 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

Young and alive, the aromas jump out of the glass expressing baked red apple, ginger, lemon curd, wild flowers, apricot and biscuit notes. Bright lemon-driven acidity and very fine mousse leaves a creamy mouthfeel and a very long finish.

**Style:** Dry

**Body:** Medium bodied

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

**Food Pairing:** Oysters, Lobster, Fried Foods, Sushi, Chinese cuisine (especially with seafood), Eggs and Egg dishes, Salmon (smoked)

**Analysis:** Alcohol: 11.6%, Acidity: 10.5 g/L, pH: 3.06

**Dosage:** 8 g/L (0.8% R.S.)

**Total Production:** 370 Cases



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