

Chardonnay

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Dr. Konstantin Frank Hilda Chardonnay 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.

Vinification

The Hilda Chardonnay was fermented in a combination of French and Hungarian oak undergoing malo-lactic fermentation and a 12 month maturation period to add complexity and a richer mouth feel to the fruit characters, minerality, and freshness of this wine.

The Wine

Description: Medium intensity with vibrant acidity and honeysuckle, sweet citrus, honeydew melon and buttery notes.

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| Style: | Dry with soft mouth feel. |
| Body: | Medium |
| Vintage Influence: | Slightly warmer year produced a richer and more fruit forward style |
| Maturation: | 12 months in a combination of French and Hungarian oak. |
| Cellaring: | Drink now or cellar until 2020 |
| Food Pairing: | Chicken carbonara, bacon wrapped scallops |
| Analysis: | Alcohol: 12%, Acidity: 0.79 g/100ml, pH: 3.28, Sugar: 0.8% |

