



Dr. Konstantin Frank 2014 Margrit

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 hand picked, early in the morning and gently pressed to retain freshness. Barrel fermented for 10 months in French oak before cold settling. Some barrels underwent wild fermentation to add complexity.

The Wine

Description: Tart, tangerine, Granny Smith apple, grassy with a balanced acidity. The loamy soils of the Eastern side of Seneca Lake highlight the ripe, fruit forward characters. All elements are perfectly balanced to make a wine that will last and continue improving for several years.

	Dry with a textural mouth feel.
Style:	Medium bodied
Body:	A creamy start with a well balanced , acidic, dry finish
Vintage Influence:	Drink now or cellar until 2024
Cellaring:	Ham, kung pao chicken, blue cheese, creme brulee, peach desserts
Food Pairing:	
Analysis:	Alcohol: 13.2%, Acidity: 0.92 g/100mL, 3.06 pH: , Sugar: 0.2%

