



Dr. Konstantin Frank Cabernet Sauvignon 2015

Cabernet Sauvignon

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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.

Viticulture

Majority of the grapes come from vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. The remainder comes from our Keuka vineyards which adds minerality and elegance. The 2015 vintage was similar to the previous 2014 vintage; warm, dry weather with plentiful sun from mid-July to the end of September. Yields were lower in 2015 due to difficult weather in the spring. Harvest was two to three weeks earlier than normal resulting in high sugar levels and excellent flavors.

Vinification

Immediately after harvest the grapes are de-stemmed and lightly crushed into temperature controlled stainless steel open-top fermenters and allowed to cold soak for a few days. The juice is fermented at low temperatures to preserve the more delicate flavors with manual punch-downs 3 times a day for good extraction of tannins. The wine was gently pressed and transferred into mostly French oak barrels, where it developed further complexity for 18 months before being bottled.

The Wine

Very aromatic with blackberry, bramble, cedar, chocolate, earth, and tobacco with nuances of caramel and forest floor. Moderate firm tannins with a strong structure leads a wine that will age for several years.

Style: Dry

Body: Medium to full bodied

Cellaring: Drink now or cellar until 2024

Analysis: Alcohol: 13.3%, Acidity: 6.6 g/L, pH: 3.47, RS: 0.28% (2.8 g/L)

