

Chardonnay

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Dr. Konstantin Frank Chardonnay 2015

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

About 30% of the juice was fermented in European oak barrels, undergoing partial malo-lactic fermentation and a 10 month maturation period to add complexity and a richer mouth feel to the fruit characters, minerality, and freshness, while the other 70% was aged in stainless steel tanks

The Wine

Description: Medium intensity with fruit dominant characters of citrus, creamed honey, machintosh apple, finished with an apricot butter.

Style:	Dry with soft mouth feel.
Body:	Medium to full bodied
Vintage Influence:	Slightly warmer year produced a richer and more tropical style
Maturation:	10 months in European oak
Cellaring:	Drink now or cellar until 2017
Food Pairing:	Pastas with cream sauces, brie cheese
Analysis:	pH = 3.28; Acidity = 0.72g/ml and RS= 0.21%

