

Dry Rosé

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## Dr. Konstantin Frank Dry Rosé 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

Made in the saignée method. A method of rosé production that involves bleeding off the juice after limited contact with the skins. Pronounced ‘sonyay’. After this process, this red blend consisting mostly Pinot Noir, Merlot, Cabernet Franc, Lemberger and a touch of Saperavi goes through a cold fermentation in stainless steel tanks.

### The Wine

Description: Medium intensity with dominant characters of strawberry, watermelon and honey dew. An interesting wine that shows sweeter characters on the nose, but surprises with a crisp refreshing dry palate.

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| Style:             | Dry with crisp mouth feel.   |
| Body:              | Light to medium bodied   |
| Vintage Influence: | The subtle herbaceous notes are in perfect balance with the fruit. |
| Cellaring:         | Drink now or cellar until 2018                                     |
| Food Pairing:      | Barbecue foods and fresh summer salads                             |
| Analysis:          | Alcohol: 12.8%, Acidity: 0.62 g/100mL,<br>pH: 3.30, Sugar: 0.9%    |

