



Est. 1962

Dr. Konstantin Frank

2015 Old Vines Pinot Noir

Body

Light bodied.

Style

Dry with silky tannins.

Winemaking

The must was fermented in open-top fermenters combining daily punch-downs with pump-overs for a gentle, but good extraction of tannins and flavors. The wine was gently pressed and transferred into European oak barrels, where it developed further complexity for 18 months before being filtered and stabilized for bottling.

About the Wine

Made from the second oldest Pinot Noir vines in the United States. Medium intensity with flavors of smoked meats, sour cherry and earthy notes. The elegant spiciness of the European oak enhances the complexity of this well rounded and long wine.

Alcohol: 13%, Acidity: 0.76 g/100mL, pH: 3.46 Sugar: <0.1%