



## Dr. Konstantin Frank Cabernet Franc 2016

# Cabernet Franc

www.drfrankwines.com • 800.320.0735  
9749 Middle Rd. Hammondsport NY 14840

*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

100% Cabernet Franc from two plots on our estate Keuka Lake property planted in the late 1980’s. The vineyards are characterized by shallow, shale based soils with high natural acidity and steep slopes. These vineyards influence the minerality and acid structure and the steep slopes provide excellent water and air drainage. Because of the warm and dry 2016 vintage the grapes were picked earlier to retain freshness and aromatics.

### 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 European and American oak barrels, where it developed further complexity for 18 months before being bottled.

### The Wine

Lighter in color and style compared to the 2015 vintage. Medium intensity with cranberry, raspberry, cracked pepper, dark cherry, and slight toastiness from oak. Soft earthy tannins are balanced perfectly with vibrant acidity. The combination of European and American oak adds layers of spicy flavors.

**Style:** Dry with Earthy Tannins

**Body:** Medium

**Cellaring:** Drink now or cellar until 2024

**Food Pairing:** Stuffed Bell Peppers, Pork Tenderloin, Ribs, Roast Beef, Chocolate Fondue

**Analysis:** Alcohol: 13.3%, Acidity: .62g/100mL,  
pH: 3.41, RS: 0.19% (1.9 g/L)

