



Dr. Konstantin Frank Pinot Noir 2016

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 our estate vineyards on Keuka Lake which gives us minerality and elegance. Dr. Konstantin Frank originally planted Pinot Noir in 1958, and this wine contains fruit from the original vines which are the 2nd oldest Pinot Noir vines in America. We blend a small portion of Pinot Noir from our estate vineyards on Seneca Lake which the warmer sites give us riper fruit aromas and 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

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.

Style: Dry

Body: Medium-bodied

Cellaring: Drink now or cellar until 2024

Analysis: Alcohol: 13%, Acidity: 6.2 g/L, pH: 3.35, RS: 0.09% (0.9 g/L)



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