



Dr. Konstantin Frank Chardonnay 2017

New York's most award-winning winery since 1962

Chardonnay

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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% Chardonnay all grown on our Keuka estate vineyards. 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. The 2017 vintage was cooler and slightly rainier compared to the hot and dry 2016 vintage rewarding us with grapes with more freshness, delicate aromatics, and bright acidity.

Vinification

40% of the wine was barrel fermented in French and Hungarian oak with regular bâtonnage followed by 9 months of ageing in the same barrels. The remainder 60% was fermented in stainless steel and aged on its lees until blending.

The Wine

The 2017 vintage rewards us with a wine complexed with ripe peach, asian pear, pineapple, ginger and a slight creaminess on the nose. The medium to full bodied mouthfeel is full of green apples, citrus and pineapple balanced just a bit with flavors from oak. Expect the flavors to linger on the palate for quite some time.

Style: Dry, Non-Malolatic, Crisp

Body: Medium-to-full bodied

Cellaring: Drink now or cellar until 2020

Analysis: Alcohol: 13.4%, Acidity: 7.2 g/L, pH: 3.30, RS: 1.9% (19 g/L)

