



Dr. Konstantin Frank Semi-Dry Riesling 2017

Semi-Dry Riesling

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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

Grapes for our Semi-Dry Riesling majority come from vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. 10% of the grapes come from our Keuka estate vineyards to add minerality and citrus. 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

The grapes were de-stemmed, crushed and pressed after 36-48 hours of skin contact for flavor extraction. Once pressed, the grapes were fermented in stainless steel tanks, some on natural yeasts, at low temperatures to preserve the more delicate characteristics and freshness. We arrested the fermentation before dryness to leave a small amount residual sugar. The wine rests on its fine lees for 5 months before bottling.

The Wine

Clean and delicate on the nose with citrus, nectarine and pineapple with a touch of pear and mineral notes. The cool and balanced 2017 vintage gives this year’s wine brighter acidity and a slightly less sweeter style.

Style: Slightly Sweet

Body: Medium-bodied

Cellaring: Drink now or cellar until 2020

Analysis: Alcohol: 11.9%, Acidity: 6.6 g/L, pH: 3.23, RS: 2.2% (22 g/L)

