

Cabernet Franc

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



Dr. Konstantin Frank Cabernet Franc 2013

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.

Vinification

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

The Wine

Description: Medium intensity with leather, smoked meat, dark cherry, sun dried tomatoes, finishing with hearty tannins. The combination of European and American oak adds layers of spicy flavours.

Style:	Dry with velvety tannin.
Body:	Medium bodied
Vintage Influence:	Great balance of fruit and tannins
Maturation:	18 months in European and American oak
Cellaring:	Drink now or cellar until 2017
Food Pairing:	Prosciutto, cheese, tapenade, stuffed portobello mushrooms
Analysis:	Alcohol: 13.0%, Acidity: 0.52 g/100mL, pH: 3.61, Sugar: <0.1%

