

# Cabernet Sauvignon

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## Dr. Konstantin Frank Cabernet Sauvignon 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 long and almost perfect growing season allowed this late-ripening variety to develop rich concentrated flavours. The wine was fermented in traditional open top fermenters with gentle hand plunging to extract as much flavor as possible without any harsh tannins. The wine was aged for 18 months in predominantly French oak barrels.

### The Wine

Description: Medium intensity with dominant characters of sour cherry, raspberry, black pepper, and a smoked meat finish. The balance between acidity, velvety tannins, chalkiness, flavour intensity and structured palate reveal its aging potential.

Style:	Dry with velvety tannin.
Body:	Medium to full bodied
Vintage Influence:	Warmer year with great balance of flavor and structure for long term cellaring.
Maturation:	18 months in French and European oak
Cellaring:	Drink now or cellar until 2020
Food Pairing:	Steak, prime rib, flourless raspberry chocolate tort, hunk of dark chocolate
Analysis:	Alcohol: 13%, Acidity: 0.61 g/100mL, pH: 3.76, Sugar: <0.1%

