



Dr. Konstantin Frank Lemberger 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.

About the Variety

A grape variety native to Austria. It is grown in cool climate regions across central and eastern Europe. It is also known as Blaufränkisch. This early-budding and late-ripening variety produces medium bodied wines characterized by their vibrant color, black cherries and spicy notes and distinct acidity.

Vinification

The must was fermented in open-top fermenters using daily pump overs to gently extract colour, flavour and tannins from the skins. The wine was matured in new and seasoned French oak for 15 months, enhancing the palate with the elegant spicy notes that this type of oak is known for.

The Wine

Description: Medium intensity with dominant characters of fig, rhubarb, sour cherry, and with a sea salt finish. The fresh acidity makes it feel lighter on the palate.

Style:	Dry with velvety tannins.
Body:	Light to medium bodied
Vintage Influence:	Warmer year making the fruit characters stand out.
Maturation:	15 months in French oak
Cellaring:	Drink now or cellar until 2017
Food Pairing:	Pâté, strong cheeses, duck, salmon
Analysis:	Alcohol: 13.1%, Acidity: 0.60 g/100mL, pH: 3.48, Sugar: 0.1%

