



**Dr. Konstantin Frank
Pinot Noir
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 and flavours. The wine was gently pressed and transferred into European oak barrels, where it developed further complexity for 18 months before being filtered and stabilized for bottling.

The Wine

Description: Medium intensity with flavors of smoked meats, sour cherry and earthy notes. The elegant spiciness of the European oak enhances the complexity of this well rounded and long wine.

Style:	Dry with silky tannin.
Body:	Light bodied
Vintage Influence:	Warmer year with great balance of fruit and spicy characters.
Maturation:	18 months in European oak
Cellaring:	Drink now or cellar until 2017
Food Pairing:	Grilled salmon, mushroom risotto, chicken sausage
Analysis:	Alcohol: 13%, Acidity: 0.65 g/100mL, pH: 3.68, Sugar: <0.1%

