



Dr. Konstantin Frank Gewürztraminer 2014

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 fruit was picked in the early morning to retain freshness. The must was left in contact with the skins for 24 hours for flavour extraction prior to fermentation at low temperatures. The ferment was stopped to retain a small amount of residual sugar.

The Wine

Description: Medium intensity with dominant characters of spice, honey, rose with citrus undertones. The time on skins and the yeast used add palate weight and texture, while enhancing the mineral undertones. The light touch of sweetness is well balanced by a crisp acidity.

Style:	Off-Dry with textural mouth feel.
Body:	Light to medium bodied
Vintage Influence:	Typical good year. Balance between light sweetness and acidity.
Cellaring:	Drink now or cellar until 2018
Food Pairing:	Coconut curries and Thanksgiving turkey.
Analysis:	Alcohol: 13.2%, Acidity: 0.62 g/100mL, pH: 3.23, Sugar: 0.7%

