

Pinot Gris

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Dr. Konstantin Frank Pinot Gris 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 hours of the morning, crushed, gently pressed and fermented at cool temperatures to preserve the delicate fruit characters. 1/3 of the wine was fermented in seasoned European oak barrels to add complexity, body and texture to the wine, while the rest was fermented in stainless steel to preserve freshness and fruit characters.

The Wine

Description: Delicate style with fresh fruits dominant characters of ripe peach and pear, supported by white flowers and orange rind notes. The weight and texture from the oak parcel add complexity and elegance to the light sweetness and freshness.

Style:	Dry with soft mouth feel.
Body:	Light to medium bodied
Vintage Influence:	Very good year with ripe fruit characters without losing the delicate floral notes.
Maturation:	1/3 of the wine, 9 months in European oak
Cellaring:	Drink now or cellar until 2017
Food Pairing:	Mexican fish tacos, cooked seafood and pumpkin risotto.
Analysis:	Alcohol: 12.2%, Acidity: 0.63 g/100mL, pH: 3.26, Sugar: 0.45%

