



**92 Points**

**Dr. Frank 2014 Riesling Reserve**

The 2014 Riesling Reserve was sourced from the winery's old Keuka Lake vineyard (1958), with 50% botrytis-affected grapes (the so-called "noble rot"). It comes in at 42 grams per liter of residual sugar and 12% alcohol. What do you get by stepping up to this from the regular Semi-Dry Riesling? Quite a bit, actually, although it is not just a qualitative difference. There is also a stylistic difference. If the regular Semi-Dry Riesling seems fresh and concentrated, yet also ethereal and lively, this adds to both the concentration and the finish. Dense and solid in the mid-palate, it soaks up the extra sugar easily and hardly seems very sweet--but it is clearly not a dry table wine. Lingering nicely on the finish, this just grabs the palate. It's not the ziest wine in the Riesling category, but it is fresh and a beauty. It should age pretty well, too. Conservative by nature in such things, I like to take it in stages and see where we are when we get there, but there is no rush. This may yet improve notably in the cellar.



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