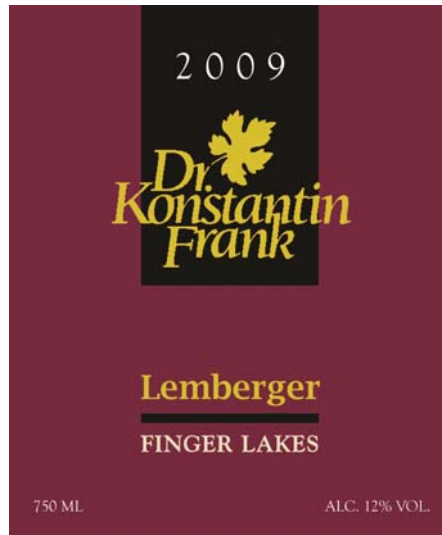


DR. FRANK'S VINIFERA WINE CELLARS

LEMBERGER 2009



VINIFICATION:

At harvest, the wine making team destemmed and crushed the fruit in open top fermenters. Daily pump-overs are made to extract color and tannins until the proper body and structure is reached. The malolactic fermentation was completed in tanks, then put into barrels. The wine is then left to age for fourteen months in French oak barrels.

DESCRIPTION:

The Lemberger grape is a cool climate red grape from Central Europe particularly well suited to the Finger Lakes region of New York. Lemberger produces a lighter style wine with forest floor notes on the nose and flavors of cranberry and ripe apple on the palate. Serve with garlic infused lamb, hummus pasta and grilled dishes.

ANALYSIS:

Alcohol	12.4 %
Acidity	.63g/100 ml
pH	3.4
Sugar	<0.1 %