

Dr. Konstantin Frank



Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.

Dr. Konstantin Frank 2016 Pinot Noir

VINEYARD: 65% Keuka, 35% Seneca.

SOIL: Shale & Honeoye silt loam.

ALCOHOL: 13%

AGEING: 12 Months, French Oak.

TASTING NOTE: 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.

FOOD PAIRING: Roasted Chicken, Duck, Lamb, Mushrooms, Pork Loin, Grilled Salmon, Grilled Tuna, Veal Chops, Mild and Soft Cheeses, Bacon

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