

Dr. Konstantin Frank



The Surprise

Dr. Frank 2015 Chardonnay

90 Points- Wine Enthusiast

- This wine surprises many because it appeals to both Chardonnay and non-Chardonnay lovers alike.
- This is a cool climate style Chardonnay with less oak than most.

Pairs with: Rich cheeses, poultry, scallops



The Ultimate Turkey Wine

Dr. Frank 2016 Gewürztraminer

- A drier style Gewürztraminer with vibrant acidity, minerality, delicate aromatics and spiciness.

Pairs with: Turkey and spicy appetizers



The Conversation Starter

Dr. Frank 2016 Rkatsiteli

- People are often fascinated by this wine as it originated up to 3,000 B.C with origins in the Republic of Georgia.
- Known for its herbaceousness and acidity.

Pairs with: Oysters, scallops, turkey

Holiday Recommendations



The Crowd Pleaser

Dr. Frank 2016 Semi-Dry Riesling

- Appeals to both dry and sweet wine drinkers alike.
- This is a classic style Riesling with rich fruit aromas and excellent acidity.

Pairs with: Spicy appetizers, paella, lightly sweet desserts



The Old Vine Wine

Dr. Frank 2015 Old Vines Pinot Noir

- Made from the second oldest Pinot Noir vines in the United States planted in 1957.
- The harmonious qualities make it a wine that people will want to continue sipping on long after the meal is over.

Pairs well with: Beef tenderloin, dark meat turkey, salmon dishes



The Celebration Starter

Dr. Frank Célèbre

- Made from 100% Riesling in the méthode champenoise.
- Semi-dry with vibrant fruit aromas and acidity.

Pairs well with: Soft cheeses, apple pie