



# 2014 BLANC DE BLANCS

*Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of four years aging in bottle in our historic underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.*



**ACCOLADES**  
Awaiting Results

VARIETY:	100% Chardonnay.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used. 7.5% Barrel Fermented.
ÉLEVAGE:	Méthode Champenoise. 4 Years Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.
ANALYSIS:	12.2% Alc, 9.9 g/L TA, 8 g/L RS, 2.90 pH.
PRODUCTION:	450 Cases.

## METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. 7.5% of the juice is barrel fermented in used French oak. The base wine was bottled the following Spring after harvest.

Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 4 years in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

## VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the late 1970s with the sole purpose of producing sparkling wines.

## THE WINE

Characters of fresh pastry dough, Bartlet pear, lemon curd, and minerality. The crisp acidity and subtle mineral undertones give the wine great structure and elegance. Leading with a fine mousse, the mouthfeel is creamy and profound. Long crisp apple finish.

