



2016 MERLOT

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.



ACCOLADES

VARIETY:	100% Merlot.
VINEYARD:	60% Seneca, 40% Keuka.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	10 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.2% Residual Sugar.
ANALYSIS:	13.4% Alc, 6.4 g/L TA, 2.2 g/L R.S., 3.39 pH

VINTAGE

An exceptional vintage for red wines. The 2016 vintage was one of the hottest, sunniest and driest in 50 years. Growing degree days were 15% above average, therefore grapes enjoyed a longer growing season than usual. This length of season and coinciding weather conditions has allowed the grapes to develop and ripen to their fullest potential. Slight drought conditions reduced berry size and weight, thus concentrating flavors.

VINEYARD

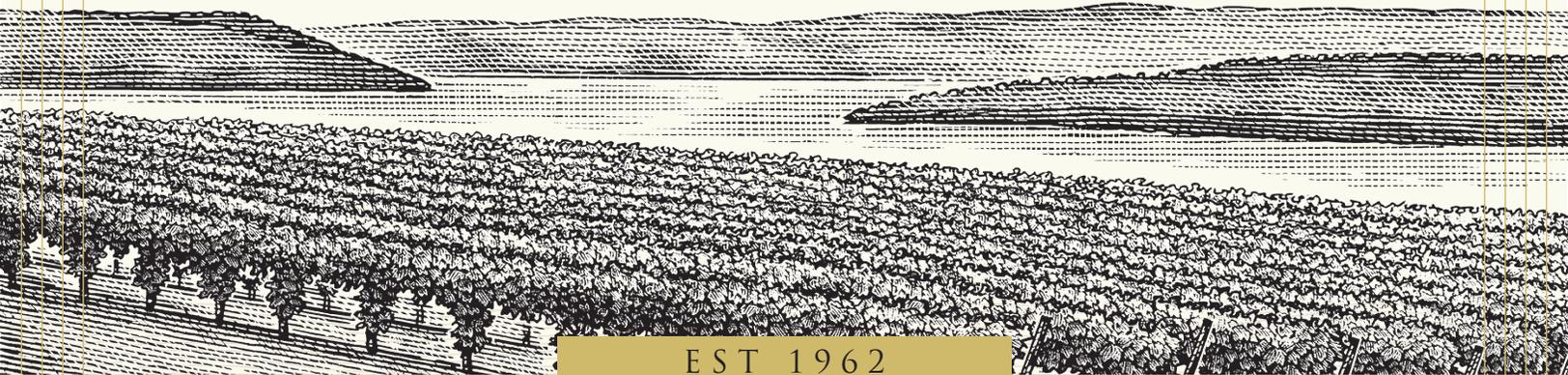
Majority of the fruit comes from Seneca Lake vineyards. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. The increased temperatures ripening red varieties very well. We blend 40% of fruit from Keuka Lake. Vineyards here are shallow, shale-based soils which adds minerality, acidity, and elegance.

THE WINE

Juicy and expressive with luscious notes of plum, red cherry, black berry and violets rounded out by cedar, oak, and slight smoke. Ripe and soft on the palate with firm, spicy tannins.

FOOD PAIRING

Blue and Full Flavored Cheeses (Camembert, Cheddar, Gorgonzola), Lamb Chops (Grilled), Olive Tapenade, Duck (Roasted), Mushrooms, Roasted Beef (Pot Roast, Prime Rib).



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DR. KONSTANTIN FRANK WINERY

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