



2018 CHARDONNAY

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.

- VARIETY: 100% Chardonnay.
- VINEYARD: 54% Keuka Estate, 46% Volz Vineyard.
- VINIFICATION: De-Stemmed. Direct Press.
54% Barrel Fermented. Regular Bâtonnage.
- VESSEL: 46% Stainless Steel. 54% French & Hungarian Barrels.
23% New Oak.
- ÉLEVAGE: 9 Months Aging. French & Hungarian Barrels.
- ANALYSIS: 13% Alc, 2.7 g/L R.S., 3.49 pH, 7.2 g/L TA.

VINTAGE

Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal.

VINEYARD

Chardonnay on our Keuka vineyard was planted in 1962, 1968, 1974, and 2000 on various rootstocks (143A, 188-15, 3309). These are some of the oldest Chardonnay vines in the Finger Lakes originally planted by our founder. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. 36% of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 and 188-15 rootstocks.

THE WINE

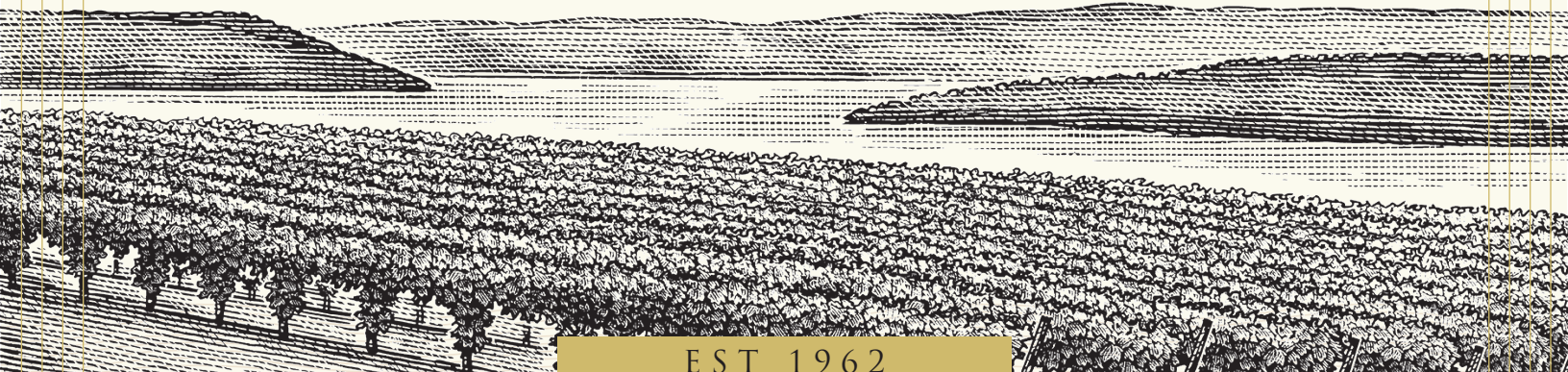
Evolving from the citrus-driven 2017 vintage, the 2018 Chardonnay offers a sweet spiced oaky richness with an undertone of slate and tea. The flavors - yellow apple, flower blossom, lemon curd, and honey - are delivered with a firm structure with a long almond-filled finish.

FOOD PAIRING

Lobster, White Fish, Salmon, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Butter Sauces, Creamy Goat or Sheep Cheese, Light Cream Sauces, Caesar Salad.



ACCOLADES



EST 1962

DR. KONSTANTIN FRANK WINERY

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