



# 2018 RESERVE GEWÜRZTRAMINER

*Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*



## ACCOLADES

VARIETY:	100% Gewürztraminer. No Botrytis.
VINEYARD:	Sunrise Hill Vineyard.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Conversion. Stopped Early.
DRYNESS:	Semi-Dry. 1.2% R.S.
ANALYSIS:	12.1% Alc, 12 g/L R.S., 3.44 pH, 6.8 g/L TA.

## VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. 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

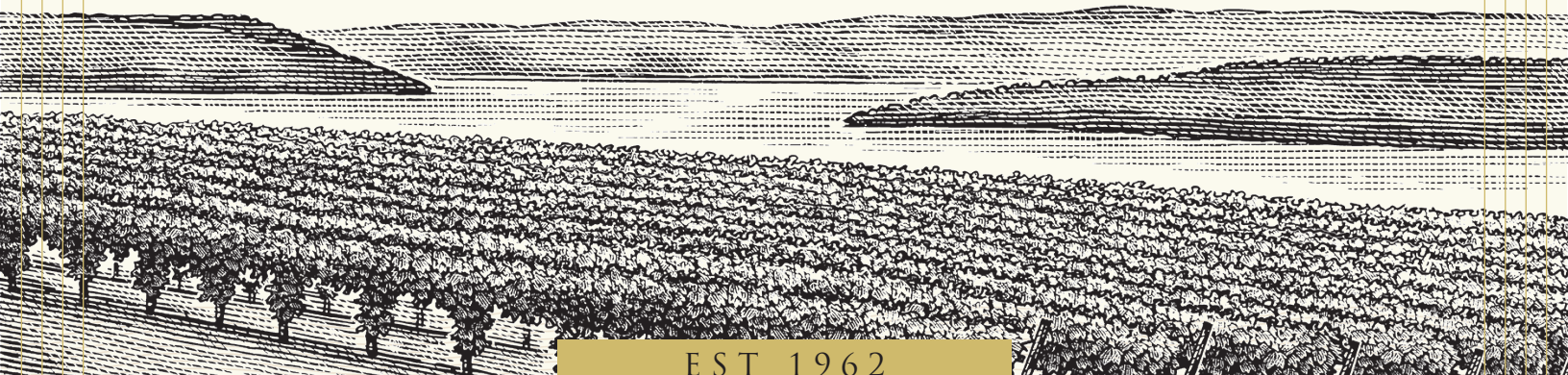
The 2018 Reserve Gewürztraminer is made from grapes grown on the Sunrise Hill Vineyard on the west side of Cayuga Lake. The vineyard was planted in 2007 by Kathy and Bob Ruis on loamy clay soils. Continuous air movement and meticulous viticulture prolongs ripening at this site which allows for late harvesting. In 2018, the grapes were not affected with botrytis.

## THE WINE

Bright and restrained style with luscious notes of honeydew, cantaloupe, and lychee, with the tang of lemon pith and orange marmalade. Off-dry and firm, following a bright structure while the flavors develop breadth and elegance.

## FOOD PAIRING

Middle Eastern, Moroccan, Thai, and Asian cuisines. Pairs well with Spicy and Aromatic Ingredients like Pepper, Ginger, Curry, Sesame, and Soy. Spicy BBQ and Wings.



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DR. KONSTANTIN FRANK WINERY

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