



2019 GEWÜRZTRAMINER

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
Awaiting Results

VARIETY:	100% Gewürztraminer.
VINIFICATION:	De-Stemmed. 24 to 48 Hour Skin Contact.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
DRYNESS:	Dry. 0.5% Residual Sugar.
ANALYSIS:	12.9% Alc, 5.1 g/L R.S., 3.57 pH, 6.9 g/L TA.

VINTAGE

In 2019, budbreak and flowering started about two weeks later than normal. Temperatures during the summer were moderate, and much cooler than in 2018. August and September were cooler than average. Luckily, the weather in the fall was extremely favorable with extended periods of sunny and dry days followed by cool nights. This offered excellent conditions to fully ripen the grapes well into October.

VINEYARD

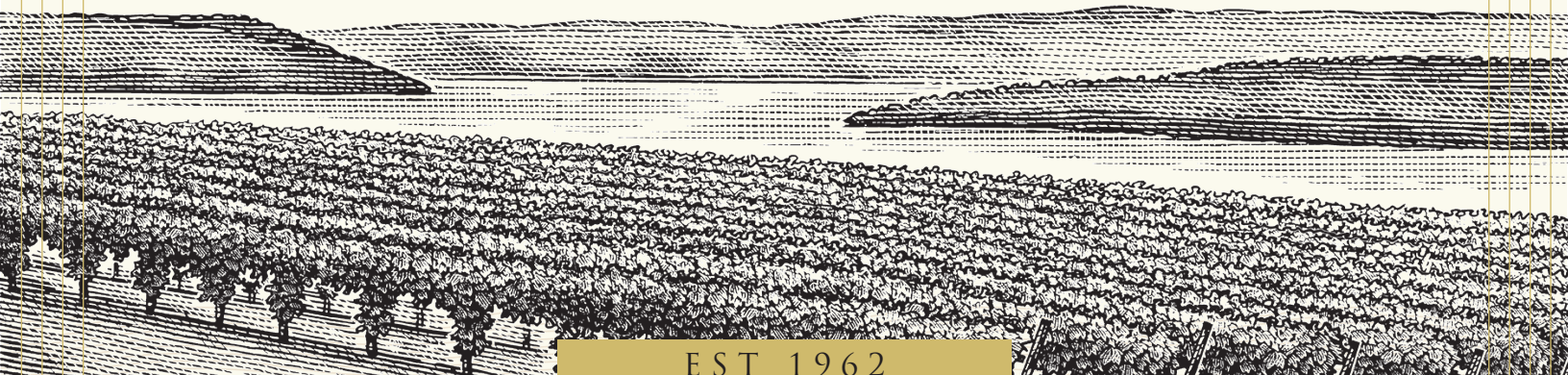
Gewürztraminer blocks on our Keuka vineyard were planted in 1968 and 1981 on 3309 rootstocks. Soils here are shallow, shale-based which add minerality, acidity, and elegance. Gewürztraminer was planted in 2012 on one four-acre plot on our Seneca estate vineyard. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Seductive on the nose with rose, ripe apricots, and lychee, with a touch of white pepper and ginger. The rich palate is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, cardamom, and lychee with a mouth-coating long dry finish.

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

9749 MIDDLE ROAD. HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM