



# 2019 HILDA CHARDONNAY

*Our Helm Series of wines are our most distinctive wines that focus on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels. This single vineyard Chardonnay is named after Konstantin's daughter Hilda, a woman in the family known for her work ethic and her unrelenting commitment to her family.*



ACCOLADES

VARIETY: 100% Chardonnay.  
VINEYARD: Volz Vineyard.  
VINIFICATION: 100% Barrel Fermented. Weekly Bâtonnage. No MLF.  
VESSEL: 83% French Oak, 17% Acacia Oak.  
ÉLEVAGE: Aged 9 Months. 33% New Oak, 33% 2<sup>nd</sup> Year Oak, 33% 3<sup>rd</sup> & 4th Year Oak.  
ANALYSIS: % Alc. g/L Residual Sugar. 3.39 pH. 8.8 g/L TA.  
PRODUCTION: 6 Barrels. 143 Cases.

## 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

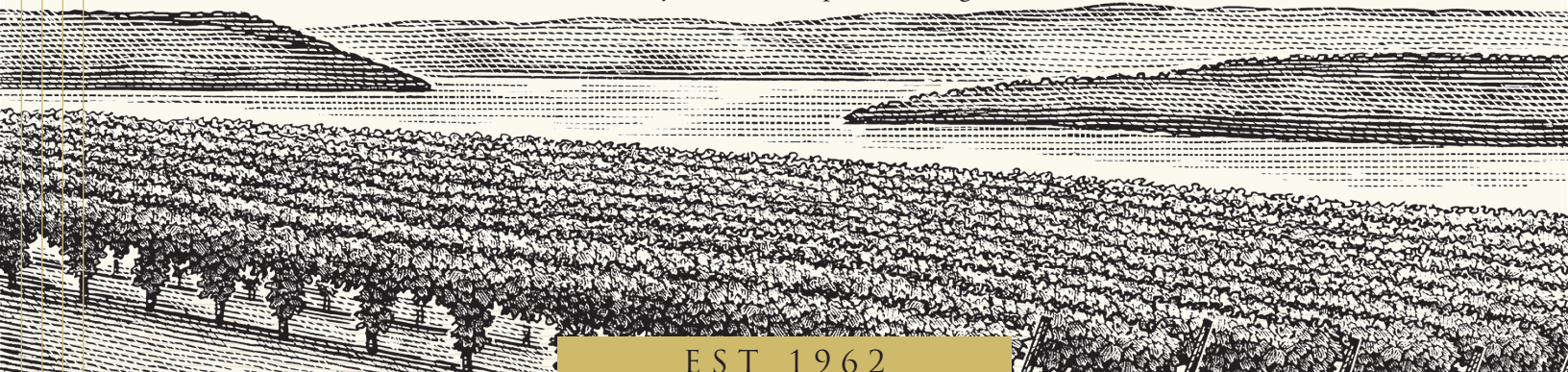
The grapes from this single vineyard come from the Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager 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

Our 2019 captures the Keuka lakeside shale along oak aromas of cedar, wood, clove, and ginger balanced beautifully with lemon curd, pineapple, and passion fruit. The palate is round and generous, and at the same time bright and zesty. A perfectly balanced oak-aged style of Chardonnay with the structure and vibrancy to cellar.

## FOOD PAIRING

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



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DR. KONSTANTIN FRANK WINERY

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