



2019 PINOT GRIS

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% Pinot Gris.
- VINEYARD: 83% Keuka Estate, 12% Seneca Estate, 5% Volz Vineyard
- VINIFICATION: De-Stemmed. Direct Press.
- VESSEL: Stainless Steel. Temperature Controlled.
- ÉLEVAGE: Unoaked. 5 Months Lees Aging.
- ANALYSIS: 12.4% Alc, 5.0 g/L R.S., 3.31 pH, 7.8 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

Pinot Gris was first brought to the Finger Lakes by our founder. Our current plots on our Keuka vineyard were planted in 1997, 1999, and 2002 on 18-15 rootstocks. Vineyards on our Keuka estate are shallow, shale-based soils which adds minerality, acidity, and elegance. Pinot Gris was planted in 2012 on our Seneca estate vineyard located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. Pinot Gris was planted in 1990. 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 rootstocks.

THE WINE

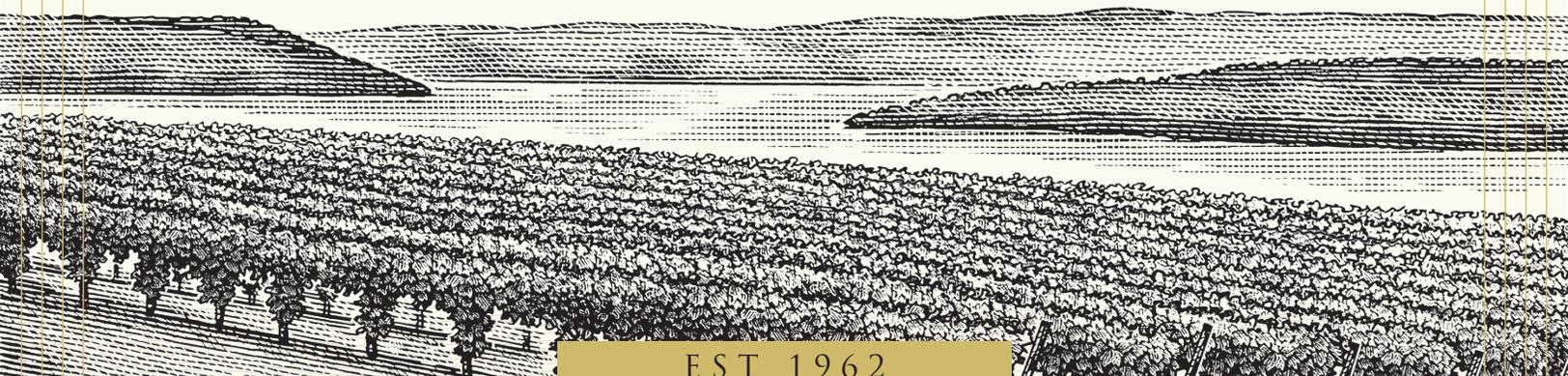
This sunny young wine leads with aromas of delicate apricots, lemon oil, yellow pears, and spiced curd. It's fresh and refined, with a pleasing citrus-pith bite.

FOOD PAIRING

Antipasto, Goat Cheeses, Pasta with Seafood or Shellfish, Light Seafood Dishes, White Fishes, Mussels, Citrus Salads.



ACCOLADES



EST 1962

DR. KONSTANTIN FRANK WINERY

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