



Robert Parker  
WINE ADVOCATE

90 Points

**Dr. Konstantin Frank  
2014 Brut**

*“As with the Blanc de Noirs, a small portion (5% of the Pinot Noir) is fermented in French oak (two to four years in age). This combines rich fruit with good acidity, making a consumer-friendly sparkler that tastes great yet still has some distinction. This is the sexiest of the sparklers, although not the most intense or complex. This should easily last another decade, more perhaps. It is young and vibrant today.”*

FOR FOUR GENERATIONS THE FRANK FAMILY HAS PRODUCED WINES OF THE HIGHEST *quality* IN THE TRADITION OF THE *legendary* DR. KONSTANTIN FRANK, “Father of Vinifera” IN THE EASTERN UNITED STATES.



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