

# Robert Parker

WINE ADVOCATE

October 2017

## 90 Points - Dr. Konstantin Frank 2016 Dry Riesling

“The 2016 Dry Riesling comes in with just five grams per liter of residual sugar, 7.4 of total acidity and 12% alcohol. From old vines (planted in 1958 on a hillside at Keuka Lake), this is a Dry Riesling with a lot of energy, fine focus and excellent concentration. This tightly-wound Riesling combines structure and fine fruit perfectly. The fruit is expressive, fresh and aromatic. The tension on the finish allows it to linger nicely. There’s a bit of steel underneath. Dr. Frank is right on the mark here, all for a very nice price. It is a can’t-miss bargain. It should age pretty well and it will likely be better this time next year.” - *Mark Squires*



## 90 Points - Dr. Konstantin Frank 2016 Rkatsiteli

“The 2016 Rkatsiteli is dry and comes in at 12% alcohol. Sourced from the winery’s Keuka Lake old vines (planted in 1960), this is a fine bargain with a grape that is one of the signatures of this winery. Fresh and focused, with gorgeous but balanced acidity on the finish that leaves you drooling, this also features good fruit and a complex, stonewashed finish with ample tension. This is obviously not about big body or sweet, jammy fruit. For those who like ‘em clean and fresh, though, this is very fine, lively, focused and tightly wound. This might actually be better in the spring or summer of 2018. It should age nicely. In fact, Fred Frank told me that the winery has ‘Rkatsiteli wines in our library going back to the 1960s and they age very well. The Rkatsiteli wines can easily age beyond ten years and will gain complexity through the aging process.’ Needless to say, it’s a fine value, if rather unevolved just now. If this particular year develops as I hope, it might even be entitled to an uptick.” - *Mark Squires*



## 90 Points - Dr. Konstantin Frank 2016 Semi-Dry Riesling

“The 2016 Semi-Dry Riesling comes in with 11.5% alcohol, 25 grams per liter of residual sugar and 7.3 grams of total acidity. Sourced from Seneca Lake, this Semi-Dry is pretty terrific this year (and in many others). Full in the mouth, it finishes with a somewhat sweet edge but the underlying acidity cuts the sugar nicely. The finish lingers, with acidity, sugar and fruit well balanced. As it warms it leans more to the sex appeal side of the ledger but the juicy finish also has a burst of acidity that manages to hold the sugar in check. At the price point this is a can’t-miss bargain. It should age rather well, too. The sugar will no doubt fade a bit in time.” - *Mark Squires*

