

SALMON RUN



Salmon Run Pinot Noir 2016

New York's most award-winning winery since 1962

Winery Background

Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Salmon Run was developed by 3rd generation Fred Frank and named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake.

Composition

100% Pinot Noir

Vinification

Immediately after harvest, the grapes are de-stemmed and lightly crushed into temperature controlled stainless steel open-top fermentors and allowed to cold soak for a few days. The juice is fermented at low temperatures to preserve the more delicate flavours with manual punch-downs 3 times a day. Bottle-aged for 12 months with no oak influence make a vibrant easy drinking fruit-driven style.

The Wine

This fruit forward wine has a medium intensity and characters of strawberry, forest floor, clove, and dried cherry. The wine is well balanced by a refreshing acidity and richness to be enjoyed with or without food.

Style: Dry with light and soft tannins

Body: Light to medium bodied

Cellaring: Drink now or cellar until 2020

Food Pairing: Grilled Fish with Almonds, Balsamic Pasta Salads, Dry Italian Cheeses, Fresh Caprese, Paella

Analysis: Alcohol: 11.4%, Acidity: .58g/100mL,
pH: 3.58, RS: 3% (3.7 g/L)

Pinot Noir

www.drfrankwines.com • 800.320.0735
9749 Middle Rd. Hammondsport NY 14840

