

SALMON RUN



Salmon Run (*Dr. Frank Wine Cellars' Value Brand*)
Meritage
2012

Winery Background:

Dr. Konstantin Frank Wine Cellars is New York's most award-winning winery since 1962. 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. Located on the Keuka Wine Trail in the Finger Lakes region, Dr. Konstantin Frank Wine Cellars features wines of quality and distinction. The Salmon Run line of wines was started by third generation winery president, Fred Frank in 1993 as the winery's value line.

Composition:

59%: Cabernet Franc
35%: Cabernet Sauvignon
6%: Merlot

Vinification:

At the harvest each varietal involved in the blend is fermented separately. Daily pump-overs are made to extract color and tannins until the proper mouthfeel is reached. At the end of the alcoholic fermentation the grapes are pressed and the wine transferred to French and American oak barrels for about one year. After aging, the Meritage is blended. Depending on the quality of the vintage, the percentage of each varietal involved in the blend will vary yearly.

Description:

This classic blend of red Bordeaux varieties—Cabernet Franc, Merlot and Cabernet Sauvignon—extends the range of the Salmon Run Label into a carefully crafted, age-worthy red wine. Barrel aged in mostly French oak barrels for a year, this blend offers both uncommon complexity and value. With its exquisite balance, subtle cherry flavors and soft tannins, this wine is certain to appeal to even discerning wine lovers. Serve with classic red sauce dishes such as pasta and pizza.

Analysis:

Alcohol: 12.5%
Acidity: 0.59g/100ml
pH: 3.45
Sugar: <0.1%

