

SALMON RUN



Salmon Run Gewürztraminer 2013

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. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

Vinification

Picked during the early morning to retain freshness and left on skins for 24 hours to extract more flavours. The juice was then fermented in stainless steel tanks at low temperatures. A touch of residual sugar was left to complement the floral characters.

The Wine

Description: Expressive style with dominant characters of lichee, white flowers and tangerine; supported by ginger and grapefruit notes. Its crisp acidity makes it a refreshing style to enjoy with or without food.

Style:	Off-dry with soft mouthfeel.
Body:	Light bodied
Vintage Influence:	Good year with great balance between fruit and floral notes.
Cellaring:	Drink now or cellar until 2016
Food Pairing:	Yellow curry, sushi dill fish and lemon chicken.
Analysis:	Alcohol: 12%, Acidity: 0.61g/100mL, pH: 3.27, Sugar: 1.5%

