

SALMON RUN



Salmon Run Pinot Grigio 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

Made in the lighter and fresher Italian style, the juice was fermented at cool temperatures in stainless steel tanks. It was left on lees for couple months to add complexity and a softer mouth feel. A touch of residual sugar was left, which is very well balanced by the crisp acidity.

The Wine

Description: Medium intensity with fruit dominant characters of peach, white flowers and honey; supported by melon and subtle fennel notes. The wine has a very good balance between the refreshing acidity and a soft textural mouth feel.

Style:	Off-Dry with soft mouth feel.
Body:	Light bodied
Vintage Influence:	Good balance between fruit, acidity and light touch of sweetness.
Cellaring:	Drink now or cellar until 2016
Food Pairing:	Light cream pasta or grilled seafood dishes.
Analysis:	Alcohol: 12.4%, Acidity: 0.68g/100mL, pH: 3.31, Sugar: 0.9%

