

SALMON RUN



Salmon Run Meritage 2018

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. Made with the same expertise of Dr. Konstantin Frank wines, Salmon Run is a collaboration of growers throughout the Finger Lakes region as well as younger vines from Dr. Konstantin Frank estate vineyards.

Composition

52% Merlot, 33% Cabernet Franc, 15% Cabernet Sauvignon.

Vinification

Immediately after harvest, the grapes are de-stemmed and lightly crushed into 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. Each variety is fermented separately. 30% of the wine is aged in oak then blended.

The Wine

Elegant aromas of red and black fruits balanced nicely with cedar and oak notes. The mouthfeel is rich with soft elegant tannins with a spicy finish.

Style: Dry with soft tannins

Body: Medium bodied

Cellaring: Drink now or cellar until 2022

Analysis: 11.9% Alc, 4.2 g/L (0.4%) RS, 5.9 g/L TA, 3.58 pH

Meritage

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