



March 2016

Dr. Frank 2014 Riesling Reserve

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The 2014 Riesling Reserve was sourced from the winery's old Keuka Lake vineyard (1958), with 50% botrytis-affected grapes (the so-called "noble rot"). It comes in at 42 grams per liter of residual sugar and 12% alcohol. What do you get by stepping up to this from the regular Semi-Dry Riesling? Quite a bit, actually, although it is not just a qualitative difference. There is also a stylistic difference. If the regular Semi-Dry Riesling seems fresh and concentrated, yet also ethereal and lively, this adds to both the concentration and the finish. Dense and solid in the mid-palate, it soaks up the extra sugar easily and hardly seems very sweet--but it is clearly not a dry table wine. Lingering nicely on the finish, this just grabs the palate. It's not the ziest wine in the Riesling category, but it is fresh and a beauty. It should age pretty well, too. Conservative by nature in such things, I like to take it in stages and see where we are when we get there, but there is no rush. This may yet improve notably in the cellar.

Dr. Frank 2014 Semi-Dry Riesling

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The 2014 Semi-Dry Riesling is sourced from the winery's Seneca Lake vines (unlike the Dry Riesling). It comes in at 24 grams per liter of residual sugar and 12% alcohol (versus 12.5% for the Dry Riesling). This is concentrated and simply stuffed in the mid-palate for this price range. Lingering nicely on the finish, it is clearly off-dry, but doesn't really seem sweet. This leans more on the fruit than the intense, laser bursts of acidity common to many young Rieslings, but its acidity easily balances the sugar--so, it is clearly there. As the wine airs, warms and opens up, it shows more crispness. It's ultimately fresh and lovely, beautifully balanced and delicious.