



2022 SAPERAVI

Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.

- VINIFICATION: De-stemmed. One Day Cold Soak.
VESSEL: Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION: Traditional. Twice Daily Pumpovers.
AGING: 16 Months French Oak. 20% New.

VARIETY

Saperavi is an ancient grape variety native to the country of Georgia. Known as a teinturier grape variety, Saperavi is one of the few red grapes that has colored flesh with very dark skins, producing deeply colored wine. Its name means “paint, dye, give color” in Georgian. Saperavi is a wonderful wine for aging due to its naturally high acidity.

VINTAGE

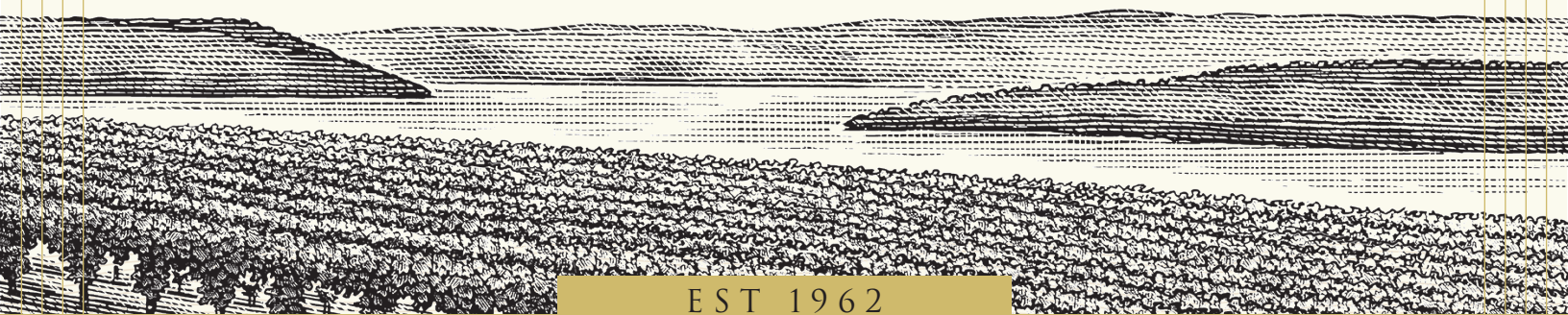
The 2022 harvest was a special year for us as we celebrated our 60th harvest since the founding of our winery in 1962. The grapes this year were exceptional, albeit low in quantity due to a few -10^F nights in January. After overcoming the winter adversity, spring sprung beautifully on time and summer was hot and dry. The dry days and cool nights played a major role in developing aromatic qualities in smaller concentrated berries. The wines from this vintage are profound and striking, combining the best elements of cool and hot vintages collectively.

VINEYARD

The majority of this Saperavi is sourced from Pendleton Farms, a third-generation farm situated at the southern tip of Canandaigua Lake. The current owners acquired the farm in the early 1960s. The Saperavi vines are planted in silt loam soil. The remainder of the grapes come from our estate vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. These vineyards were planted in 2010 and 2016 from original cuttings from Dr. Konstantin’s first plantings in the early 1960’s. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature.

THE WINE

The 2022 Saperavi captivates with its lush hue and profound bouquet of perfumed violets, fig, and a subtle whisper of Darjeeling tea. On the palate, it unfolds with layers of complexity, showcasing a harmonious blend of savoury notes and rich flavors of cocoa and chocolate-covered cherries. The texture is silky and refined, with soft, smooth tannins that gently frame the fresh and juicy core. This wine strikes a perfect balance between elegance and vibrancy, making it an excellent companion for food.



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DR. KONSTANTIN FRANK WINERY

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