



2023 GEWÜRZTRAMINER

VARIETY: 100% Gewürztraminer.
 VINIFICATION: De-Stemmed. 12 Hour Skin Contact.
 VESSEL: Stainless Steel. Temperature Controlled.
 FERMENTATION: Traditional. No Malolactic Fermentation.
 AGING: Unoaked.
 ANALYSIS: 12% Alc, 11 g/L Residual Sugar, 3.4 pH, 7.1 g/L T.A.

VINTAGE

The growing season of 2023 presented many opportunities and challenges. The winter was mild, with low cold stress on the vines. This led to an uncharacteristically warm spring, causing the vines to begin budburst early. In mid-May, the entire region experienced a freeze event that only happens once in a century. The freeze caused a loss of 10%-50% of buds, depending on location and grape variety. The reduction in buds per vine led to a concentration of the resulting grapes, which were of high quality. The ripening and harvest period from August to October followed the typical pattern for the Finger Lakes region, with warm days, cool nights, and occasional rainfall.

VINEYARD

Gewürztraminer blocks on our Keuka vineyard were planted in 1968 and 1981 on 3309 rootstocks. Soils here are shallow, shale-based which add minerality, acidity, and elegance. Gewürztraminer was planted in 2012 on one four-acre plot on our Seneca estate vineyard. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

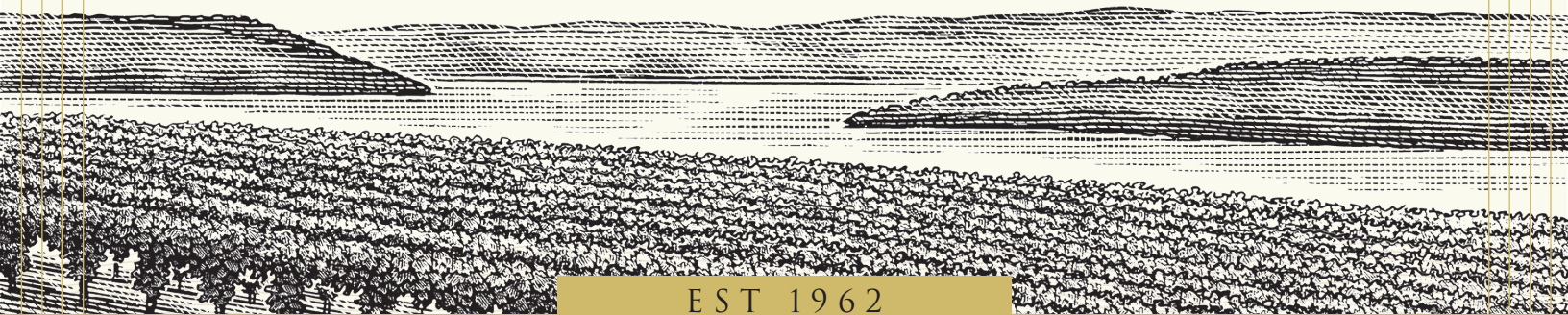
The Dr. Konstantin Frank 2023 Gewurztraminer presents a bouquet that immediately transports you to tropicals, with an exotic aroma that is rich in lychee and apricot. On the palate, the wine opens up with round flavors of ripe honeydew melon, complemented by a hint of white pepper that adds an intriguing, subtle spice. This Gewurztraminer is balanced with a touch of sweetness that enhances its tropical fruit profile without overwhelming the senses. The finish is smooth and lingering, leaving you with a delightful impression of tropical and stone fruit nuances.

FOOD PAIRING

The Dr. Konstantin Frank 2023 Gewurztraminer, with its tropical fruit notes and touch of sweetness, pairs beautifully with a variety of dishes. The slight sweetness and exotic flavors complement spicy dishes like Thai curry, Szechuan chicken, tikka masala, or Vietnamese pho. Pair with rich and creamy cheeses like aged Gouda. Grilled shrimp, scallops, or sushi can enhance the tropical and pepper notes. Lightly-sweet desserts like fruit tarts or cobbler echo the wine's tropical profile.



ACCOLADES



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DR. KONSTANTIN FRANK WINERY

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