



2023 HILDA CHARDONNAY

Our Helm Series of wines are our most distinctive wines that focus on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels. This single vineyard Chardonnay is named after Konstantin's daughter Hilda, a woman in the family known for her work ethic and her unrelenting commitment to her family.

VARIETY: 100% Chardonnay.
VINEYARD: Volz Vineyard.
VINIFICATION: 100% Barrel Fermented. Weekly Bâtonnage. No MLF.
VESSEL: 4 French Oak Barrels. 50% 1 Year Old, 25% 2 Year, 25% 4 Year.
AGING: Aged 10 Months.
PRODUCTION: 97 Cases.

VINTAGE

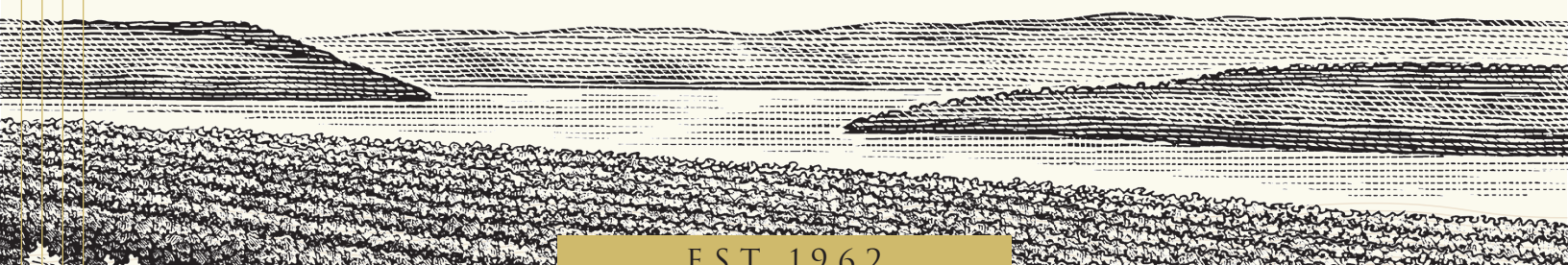
The growing season of 2023 presented many opportunities and challenges. The winter was mild, with low cold stress on the vines. This led to an uncharacteristically warm spring, causing the vines to begin budburst early. In mid-May, the entire region experienced a freeze event that only happens once in 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

The grapes from this single vineyard come from the Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 and 188-15 rootstocks.

THE WINE

The 2023 Hilda Chardonnay presents a sophisticated and well-rounded expression of a classic cool-climate Chardonnay. On the nose, warm notes of freshly toasted bread meld seamlessly with a refreshing hint of citrus, offering both richness and vibrancy. There's a gentle complexity to the aromatics, which evolve as the wine opens, inviting you into its layered profile. On the palate, this Chardonnay is round and generous, showcasing a lovely creaminess that comes from extended lees stirring. The texture is full-bodied yet beautifully balanced, with a smooth, almost velvety mouthfeel that lingers. The influence of French oak is elegantly integrated, adding a subtle spice to the finish, which is both refined and lingering. Notes of baking spices like nutmeg and a touch of vanilla complement the bright citrus core, creating a harmonious interplay of flavors.



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DR. KONSTANTIN FRANK WINERY

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