



2023 SEMI-DRY RIESLING

VARIETY:	100% Riesling.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation. Unoaked.
ANALYSIS:	11% Alc, 22 g/L Residual Sugar, 3.2 pH, 7.6 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

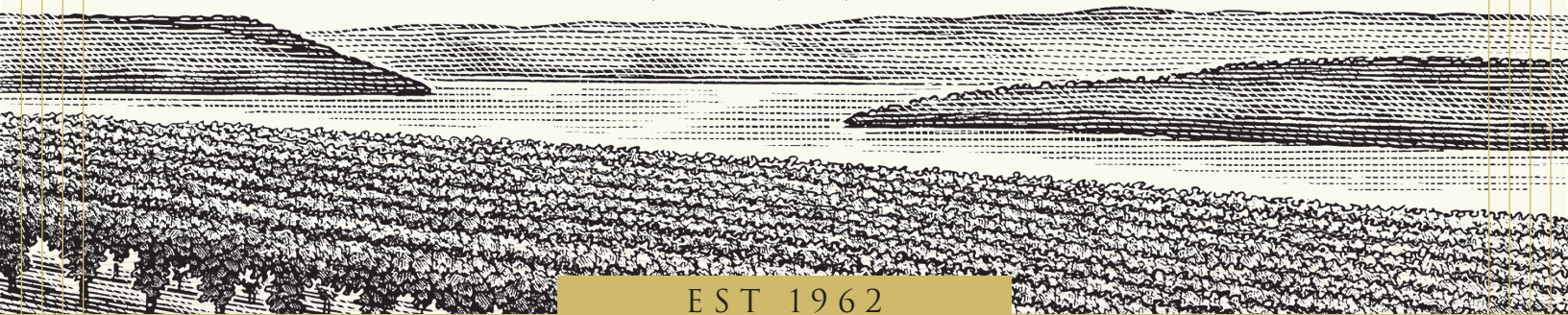
Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance. Riesling was planted in 2007, 2008, 2010, and 2012 on our Seneca estate vineyard with 90 and 356 clones. 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 Semi-Dry Riesling presents itself with an elegant bouquet that is both inviting and refined. On the nose, delicate aromas of acacia flowers intermingle with hints of green apple and lime, creating a fresh and vibrant profile. The palate reveals a subtle yet distinct mineral character, enhancing the wine's complexity. Slightly sweet notes provide a balanced contrast to the lively acidity, leading to a smooth finish that lingers pleasantly. This Riesling's harmonious blend of flavors and textures makes it a delightful choice for any occasion.

FOOD PAIRING

The Dr. Konstantin Frank 2023 Semi-Dry Riesling pairs beautifully with a variety of dishes. The wine's acidity and subtle sweetness complements scallops, shrimp, or crab. Pair with soft, creamy cheeses like Brie or Camembert, or tangy goat cheese. Fresh salads with a citrus vinaigrette and green fruits. The slight sweetness complements spicy Middle Eastern, Moroccan, Thai, and Asian cuisines.



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