



2024 GEWÜRZTRAMINER

VARIETY:	100% Gewürztraminer.
VINIFICATION:	De-Stemmed. Overnight Skin Contact.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.
ANALYSIS:	12% Alc, 10.7 g/L Residual Sugar.

VINTAGE

The 2024 growing season began with a historically mild winter, followed by an unseasonably warm spring, ranking among the warmest on record. This led to an early bud break, setting the stage for an accelerated growing cycle. Summer brought intense heat, with June and July among the hottest recorded, though consistent rainfall helped maintain vine health.

August delivered a welcome reprieve with cooler temperatures, allowing the grapes to develop complexity and balance. By early fall, most varieties were tracking nearly two weeks ahead of their typical ripening schedule. Fortunately, autumn provided ideal conditions—sunny, warm days paired with cool nights and low humidity—creating the perfect environment for a prolonged and meticulously timed harvest.

With the rare luxury of choosing optimal picking times, we believe the 2024 wines will be nothing short of exceptional, showcasing remarkable ripeness, structure, and depth.

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 2024 Gewürztraminer bursts from the glass with a vibrant bouquet of exotic tropical fruits, unfolding into layers of lychee, ripe apricot, and sun-kissed melon, wrapped in a delicate veil of fresh rose petals and orange blossom. On the palate, this wine is rich and smooth, with a plush texture that amplifies the opulence of its fruit-forward profile. Hints of spiced pear, ginger, and citrus zest add dimension, while a gentle acidity keeps everything lifted and bright. The finish is long and perfumed, echoing with floral and fruit notes that linger gracefully. Expressive and generously aromatic, this Gewürztraminer captures the variety's classic charm while showcasing the elegance and balance of the Finger Lakes.

FOOD PAIRING

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.



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