



2023 PINOT GRIS

VARIETY: 100% Pinot Gris.
VINIFICATION: De-stemmed. Direct Press.
VESSEL: Stainless Steel & 500l French Puncheons.
FERMENTATION: 30% Barrel Fermented in 500l French Puncheons.
AGING: 30% in 500l French Puncheons for 3 Months.

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

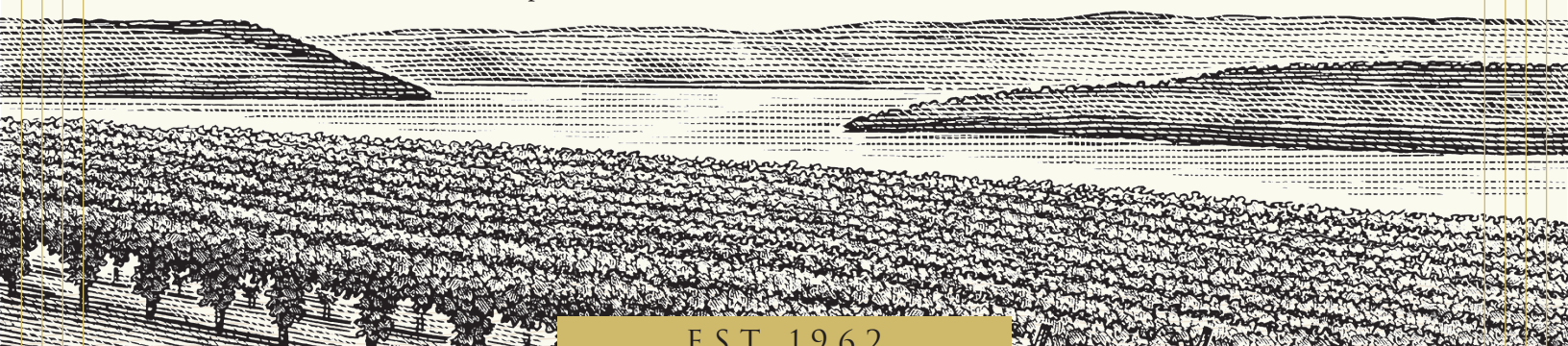
Pinot Gris was first introduced to the Finger Lakes region by our founder. We planted our current Pinot Gris plots on our Keuka vineyard in 1997, 1999, and 2002, using 188-15 rootstocks. The shallow, shale-based soils in these vineyards contribute to the minerality, acidity, and elegance of the wine. In 2012, we planted Pinot Gris in our Seneca vineyard, which is located in Hector, the warmest mesoclimate in the Finger Lakes. The temperatures in Seneca are a few degrees warmer than Keuka, resulting in riper fruit notes. The soils in Seneca are characterized by deep honeoye silt loam. Additionally, a small portion of the grapes come from the Eric Volz Vineyard, located just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake, where Pinot Gris was planted in 1990.

THE WINE

The Dr. Konstantin Frank 2023 Pinot Gris presents an exceptionally aromatic profile, captivating the senses with enchanting scents of cherry blossom, golden apple, and apricot. A hint of toast and subtle spice adds complexity without overpowering the fruitiness. The bright and refreshing citrus notes invigorate with each sip, offering a refreshing and crisp finish.

FOOD PAIRING

The wine's bright acidity complements grilled shrimp, scallops, or salmon, especially if paired with fresh salads with a citrus vinaigrette or fresh garden vegetables such as zucchini and squash. Roasted chicken with herbs complements the wine's subtle hint of spice and toast.



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DR. KONSTANTIN FRANK WINERY

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