



2023 EUGENIA RIESLING

This single vineyard Riesling is inspired by Konstantin's wife, Eugenia. Her tenacity and exceptional wine palate were assets to the winery in early years. As a beloved wife, mother, grandmother and great-grandmother, Eugenia's contributions to the family business have been immeasurable.



VARIETY:	100% Riesling.
VINEYARD:	100% Keuka Estate. Block 8A. Certified Sustainable.
HARVEST DATE:	October 13 th , 2023.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked. 5 Months Lees Aging.
PRODUCTION:	348 Cases.

VINTAGE

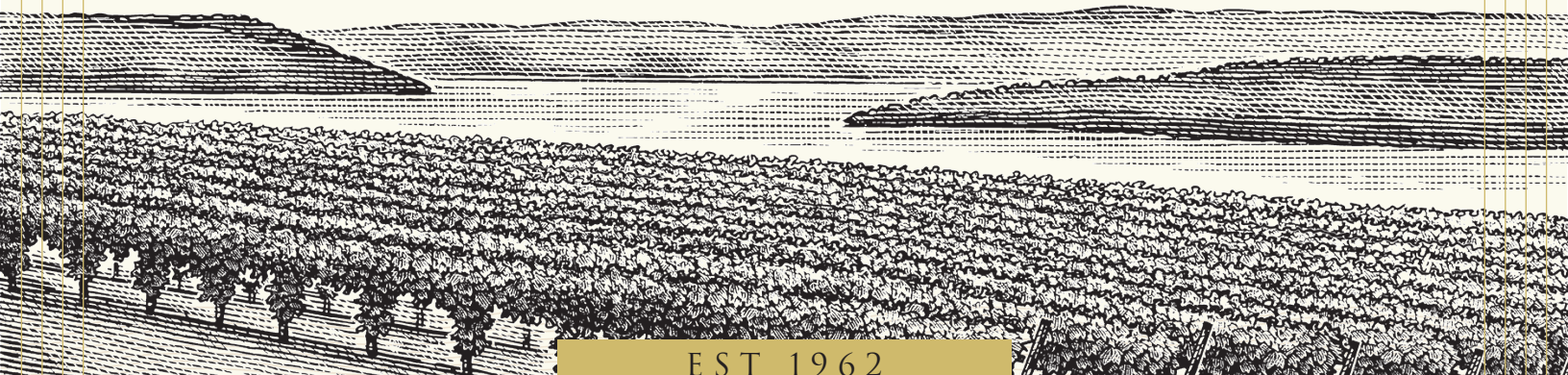
The growing season of 2023 presented many opportunities and challenges. The winter was mild, with low cold stress on the vines. This led to an uncharacteristically warm spring, causing the vines to begin budburst early. In mid-May, the entire region experienced a freeze event that only happens once in 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 our best Riesling plot and one of the oldest. This plot was planted in 1968 on 1613 and 3309 rootstocks. Soils on this plot have the highest slate content and are shallow with high natural acidity. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Both our Seneca and Keuka estate vineyards were New York Sustainable Winegrowing Vineyard Certified in 2023.

THE WINE

The Dr. Konstantin Frank 2023 Eugenia Dry Riesling presents a pristine and focused character, with fresh aromas of lime and ripe nectarine. On the palate, it delivers a profound intensity, with austere green apple and a striking minerality reminiscent of shale. The wine's full texture is balanced by a clean, precise acidity, making it both vibrant and structured, with a lingering finish that reflects its depth and refinement.



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DR. KONSTANTIN FRANK WINERY

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