



2023 MUSCAT OTTONEL

VARIETY: 100% Muscat Ottonel.
VINEYARD: 100% Lamoreaux Landing.
VINIFICATION: De-Stemmed. 24 Hour Cold Soak.
VESSEL: Stainless Steel. Temperature Controlled.
FERMENTATION: Traditional. No Malolactic Fermentation.
PRODUCTION: 368 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

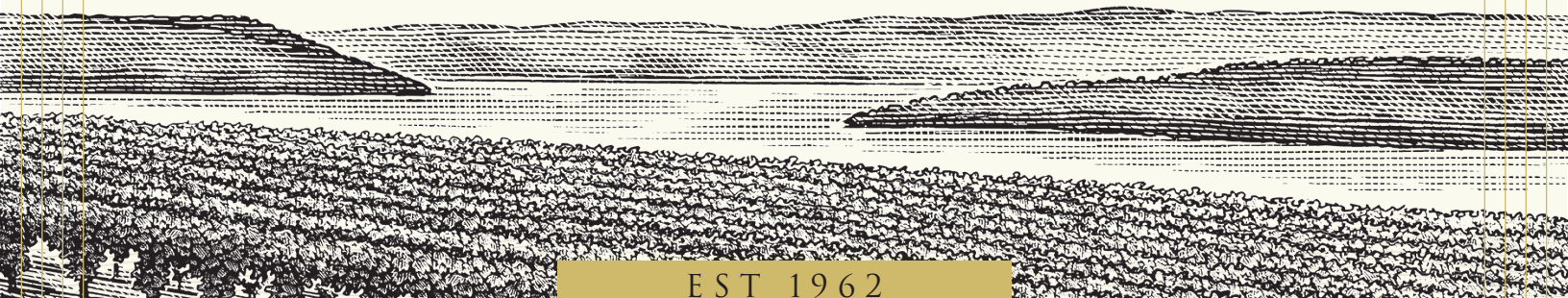
Muscat Ottonel was brought to the Finger Lakes by our founder, Dr. Konstantin Frank, in the early 1960s as one of 66 experimental vinifera varieties. We have since learned that Muscat Ottonel prefers warmer vineyard sites in the Finger Lakes, so we now source these grapes from Lamoreaux Landing on Seneca Lake. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun and is located nearest to the deepest parts of Seneca Lake, thus having a greater impact on temperature. Grapes grown here exhibit more tropical flavors as a result of greater ripeness.

THE WINE

The 2023 Dr. Konstantin Frank Muscat Ottonel presents an alluring and exotic bouquet, with captivating aromas of honeysuckle, rose, and orange blossom. On the palate, this wine unfolds layers of tropical fruits, featuring prominent notes of pineapple and mango. The floral elements intertwine beautifully, enhancing the wine's slightly sweet character and balanced with its refreshing, bright acidity.

FOOD PAIRING

The wine's sweetness and acidity would balance spicy Asian or Middle Eastern dishes such as green curry, spicy Szechuan, or lamb kebabs. Grilled shrimp, scallops, or sushi paired with a fruit salsa or citrus glaze can enhance the wine's tropical notes. Lightly-sweet desserts such as fruit tarts or panna cotta complement the wine's slight-sweet and fruity profile.



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DR. KONSTANTIN FRANK WINERY

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