

INGER LAKES

2023 PINOT BLANC

VARIETY: 100% Pinot Blanc.

VINEYARD: Sawmill Creek Vineyard.

VINIFICATION: De-Stemmed. Direct Press.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolactic Fermentation.

AGING: Unoaked.

PRODUCTION: 190 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

For many years, we have partnered with Sawmill Creek Vineyards to obtain our Pinot Blanc. Positioned on the "Banana Belt" on the eastern side of Seneca Lake, the vineyard benefits from the most sunlight and is located closest to the deepest parts of Seneca Lake, resulting in a greater influence on temperature. The grapes grown here showcase more tropical flavors due to enhanced ripeness.

THE WINE

The 2023 Dr. Konstantin Frank Pinot Blanc greets the nose with an elegant bouquet of white flowers, intertwining with subtle hints of lemon pith and lanolin. On the palate, this wine is rich and round, showcasing a lush texture that complements its dry profile. Flavors of honeydew and gala apple add a refreshing, fruity dimension, while a touch of ginger lends a subtle spice.

FOOD PAIRING

The wine's richness complements seared scallops or grilled fish, especially if paired with a fresh salad with goat cheese and a citrus dressing. Roast chicken or turkey with a light lemon herb sauce would match the wine's subtle spice notes. Sushi, cold soups, or mildly spiced Thai curries would highlight the wine's rich texture.

