



2023 DRY ROSÉ

VARIETY: A blend of 50% Pinot Noir, 35% Cabernet Franc, 6.5% Cabernet Sauvignon, 6.5% Merlot, 2% Pinot Meunier.

VINIFICATION: 12 Hour Skin Contact then Pressed.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolactic.

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

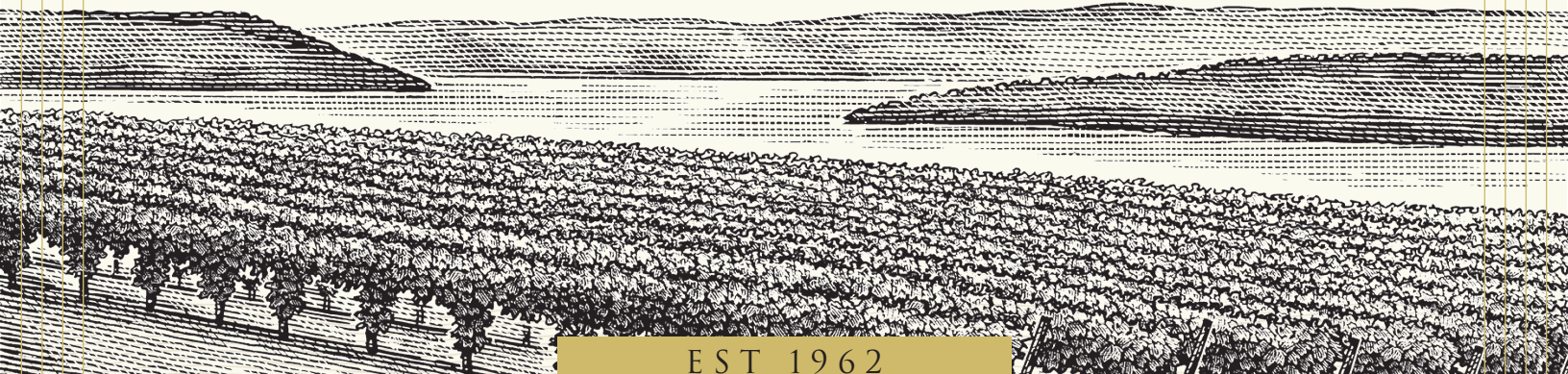
The grapes mostly come from vineyards on Seneca Lake where the slightly warmer mesoclimate ripens this variety well. Our Seneca vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

The Dr. Konstantin Frank 2023 Dry Rosé is a delightful wine that exudes elegance and charm. On the nose, it offers enticing aromas of candied fruit, with hints of floral notes such as lavender and hibiscus. The elegance from the Pinot Noir is matched with a deep texture and red fruits from the Cabernets, resulting in a medium-bodied wine making it a perfect accompaniment to a variety of dishes or enjoyable on its own.

FOOD PAIRING

The Dr. Konstantin Frank 2023 Dry Rosé's versatile profile makes it a wonderful pairing for a range of dishes. Serve with a charcuterie board featuring cured meats, soft cheeses, and fresh fruits. Refreshing salads with grilled chicken, goat cheese, and mixed greens served with a citrus vinaigrette. Its crispness and fruitiness will complement the flavors of grilled shrimp, salmon, or a seafood paella. The wine's fruitiness can balance spicy dishes like Thai curry or Mexican cuisine. Its medium-body can match pasta with light cream sauces.



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DR. KONSTANTIN FRANK WINERY

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