



2023 DRY ROSÉ OF SAPERAVI

VARIETY: 100% Saperavi.
VINIFICATION: 2 Hour Skin Contact then Pressed.
VESSEL: Stainless Steel. Temperature Controlled.
FERMENTATION: Traditional. 50% Malolactic Conversion.
AGING: Unoaked.

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

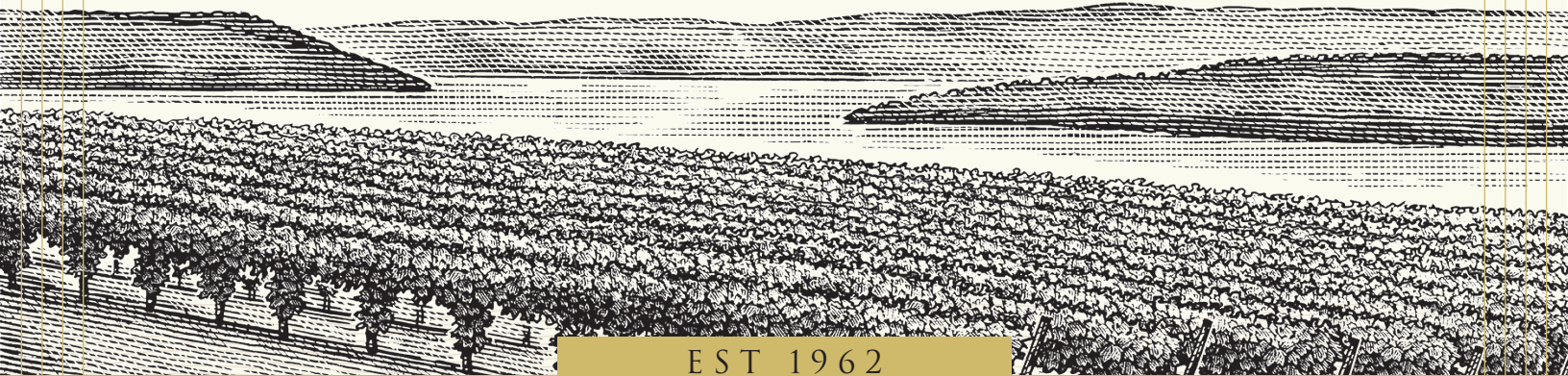
The grapes are sourced from Pendleton Farms, a third-generation farm situated at the southern tip of Canandaigua Lake. The current owners acquired the farm in the early 1960s and have recently broadened their cultivation to include Riesling and Saperavi vines. The Saperavi vines, which are 5 years old, are planted in silt loam soil.

THE WINE

The Dr. Konstantin Frank 2023 Dry Rosé of Saperavi greets the palate with a vibrant bouquet of ripe berries and red cherries, immediately hinting at its lush complexity. The nose is alluring, with fragrant notes of lavender and subtle undertones of tea leaves, adding depth to its aromatic profile. On the palate, the wine unfolds with a delightful balance of candied fruit and refreshing acidity, showcasing a rich and robust character that is both engaging and satisfying. The finish is long and elegant, leaving a lingering impression of summer berries and delicate florals.

FOOD PAIRING

The Dr. Konstantin Frank 2023 Dry Rosé of Saperavi's rich and robust profile pairs well with a variety of dishes. The richness of roast chicken with herbs and lemon will complement, as well as Mediterranean dishes like grilled vegetables, hummus, olives and feta cheese. Georgian-inspired dishes are an ideal pairing such as stuffed grape leaves, eggplant pkhali, khachapuri, and khinkali. The fuller-bodied style of rose will balance richer dishes featuring lamb, pork, and variations of sausage.



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