**Winery Background**

Dr. Konstantin Frank ignited the "Vinifera Revolution", a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank's vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

**Vinification**

The fruit is gently pressed as soon as it gets to the winery. The juice is fermented in stainless steel tanks at low temperatures to preserve the more delicate flavours. Just a touch of sugar is left to make an off-dry style, where the sweetness is perfectly balanced by the crisp acidity.

**The Wine**

**Description:** Bright fresh fruit with dominant characters of fresh pineapple and lemon sorbet. The light sweetness is well balanced by a refreshing acidity and a soft mouth feel.

**Style:** Sweet with a tart finish

**Body:** Light bodied

**Vintage Influence:** Prominent tropical fruit without losing traditional citrus notes.

**Maturation:** Drink now or cellar until 2020

**Cellaring:** Paella, jambalaya, or any heavily spiced dish.

**Food Pairing:**

**Analysis:**

Alcohol: 12%, Acidity: 0.7g/100mL, pH: 3.14, Sugar: 1%