

SALMON RUN



Salmon Run Chardonnay Riesling 2017

New York's most award-winning winery since 1962

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

Each variety is processed independently and only blended at the end. The juices are fermented in stainless steel tanks at low temperatures to preserve the more delicate flavours. Minimal winemaking intervention and no oak influence make expressive easy drinking fruit-driven wines.

The Wine

Description: Medium intensity with fresh fruit dominant characters of sweet citrus, honeydew melon, subtle violet and bright pineapple notes. The blend's aim is to preserve the fruity characters and richness from Chardonnay, with the refreshing citrus and crisp acidity from Riesling.

Style:	Dry with soft mouth feel
Body:	Light bodied
Vintage Influence:	Good year balancing flavor intensity with palate freshness.
Cellaring:	Drink now or cellar until 2019
Food Pairing:	Picnic lunches, poultry and fried fish and shrimp dishes.
Analysis:	Alcohol: 12%, pH: 3.60 Sugar: 0.69%, Acidity: 6.6 g/L

