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9749 Middle Rd. Hammondsport NY | Chardonnay

SALMON RUN



Salmon Run Chardonnay 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. Salmon Run was developed by 3rd generation Fred Frank and named after the majestic landlocked salmon that swim through the deep waters of Keuka Lake.

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. Minimal winemaking intervention and no oak influence make a vibrant easy drinking fruit-driven style.

The Wine

This fruit forward wine has aromas of stone fruit, apricot, peach, and grapefruit. Juicy, round, and crisp on the palate with plum, quince, fresh figs, and apple peel.

Style: Dry

Body: Light to medium

Cellaring: Drink now or cellar until 2020

Food Pairing: Prosciutto Wrapped Grilled Pears, Aged Gouda, Grilled Pineapple, Cheesecake

Analysis: Alcohol: 12.9%, Acidity: 6.4 g/L, pH: 3.40, RS: 7.3 g/L

