

# Dr. Konstantin Frank



*Our Reserve Range of wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*

## Dr. Konstantin Frank 2017 Pinot Blanc

VINEYARD: 100% Seneca.

SOIL: Deep Honeoye silt loam.

ALCOHOL: 12.8%

SWEETNESS: Dry. 0.3% Sugar.

TASTING NOTE: The 2017 vintage rewards us with a wine complexed with bartlett pear, lemon, candied white peach, white flowers with a touch of minerality. The medium bodied mouthfeel is full of green apples, citrus and pineapple balanced with a mouthcoating texture from the lees aging.

FOOD PAIRING: Scallops, Salmon, Turkey (Roasted), Chicken (Roasted or as a Salad), Goat Cheeses, Egg Dishes, Salads, Mushrooms

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