

Chardonnay

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Dr. Konstantin Frank Chardonnay 2016

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

45% of the wine was Barrel Fermented in French Oak ranging from new through to 5 year old and the wine was lees stirred weekly after fermentation through to blending with the stainless steel fermented components which were aged on full fermentation lees until the final blend was decided upon.

The Wine

Medium intensity with fruit dominant characters of citrus, creamed honey, macintosh apple, finished with an apricot butter

	Dry with soft mouth feel.
Style:	Medium to full bodied
Body:	Slightly warmer year produced a richer and more tropical style
Vintage Influence:	45% aged in French oak, 55% fermented in stainless steel.
Maturation:	Drink now or cellar until 2020
Cellaring:	Pastas with cream sauces, brie cheese
Food Pairing:	pH = 3.32; Acidity = 0.71g/ml and RS= 0.23%, Alcohol= 12%
Analysis:	

