



2016 EUGENIA RIESLING

Our Helm Series of wines are our most distinctive wines that focus on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels.

This single vineyard Riesling is inspired by Konstantin's wife, Eugenia. Her tenacity and exceptional wine palate were assets to the winery in early years. As a beloved wife, mother, grandmother and great-grandmother, Eugenia's contributions to the family business have been immeasurable.



VARIETY:	100% Riesling.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12% Alc. 2.7 g/L Residual Sugar. 3.06 pH. 7.2 g/L TA.
PRODUCTION:	370 Cases.

VINTAGE

The 2016 vintage was one of the hottest, sunniest and driest we can remember. The grapes enjoyed a longer growing season than usual. This length of season and coinciding weather conditions has allowed the grapes to develop and ripen to their fullest potential. Yields are lower but the grapes express greater concentration.

VINEYARD

The grapes from this single vineyard come from our best Riesling plot and one of the oldest. This plot was planted in 1968 on 1613 and 3309 rootstocks. Soils on this plot have the highest slate content and are shallow with high natural acidity. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank.

THE WINE

Bone dry with great acidity. Dominant characters of pineapple, stone fruits, and key lime. The crisp acidity enhances the distinct Keuka Lake minerality. All elements are perfectly balanced to make a wine that will last and continue improving for several years and will develop Riesling's signature petrol notes.

FOOD PAIRING

Swordfish (Lightly Grilled), Bratwurst, Pork Chops (Simply Prepared), Summer Fruits, Salmon (Raw, Poached), Scallops.

ACCOLADES

- 91 Points Jamie Goode
- 90 Points Wine Spectator
- 90 Points James Suckling

