



# 2016 RIESLING NATURE

*Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of two years aging in bottle in our historic underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.*



ACCOLADES

VARIETY:	100% Riesling.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional Cool Fermentation.
ÉLEVAGE:	Méthode Champenoise. 24 Months Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.
ANALYSIS:	11.8% Alc, 8.6 g/L TA, 8.4 g/L RS, 2.60 pH
PRODUCTION:	100 Cases.

## METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The Riesling whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. The base wine was bottled the following Spring after harvest.

Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of twenty-four months in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand without the addition of any dosage. The month of disgorgement is listed on the back of each bottle.

## VINEYARD

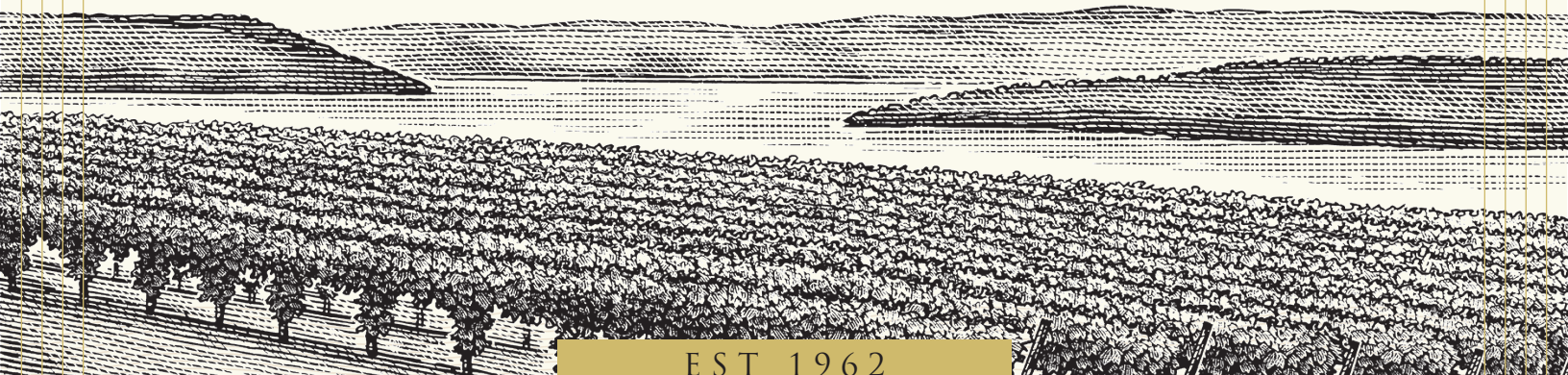
The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the late 1970s with the sole purpose of producing sparkling wines.

## THE WINE

Toastiness comes first, with prominent fruit flavors of crisp red apple, lemon curd, and ginger come to meet up. Driven by its freshness and austerity, the creamy mouthfeel balances the dry, crisp, and bright green apple flavors.

## FOOD PAIRING

Oysters, Sushi, Lobster, Fried Foods.



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DR. KONSTANTIN FRANK WINERY

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