



2017 BLAUFRÄNKISCH

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



ACCOLADES

VARIETY:	100% Blaufränkisch.
VINEYARD:	90% Seneca Estate, 5% Keuka Estate, 5% Volz Vineyard.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months 20% New, 80% 2-4 Year Old French Oak.
ANALYSIS:	13.4% Alc, 1.6 g/L R.S., 3.29 pH, 6.1 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The 2017 growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

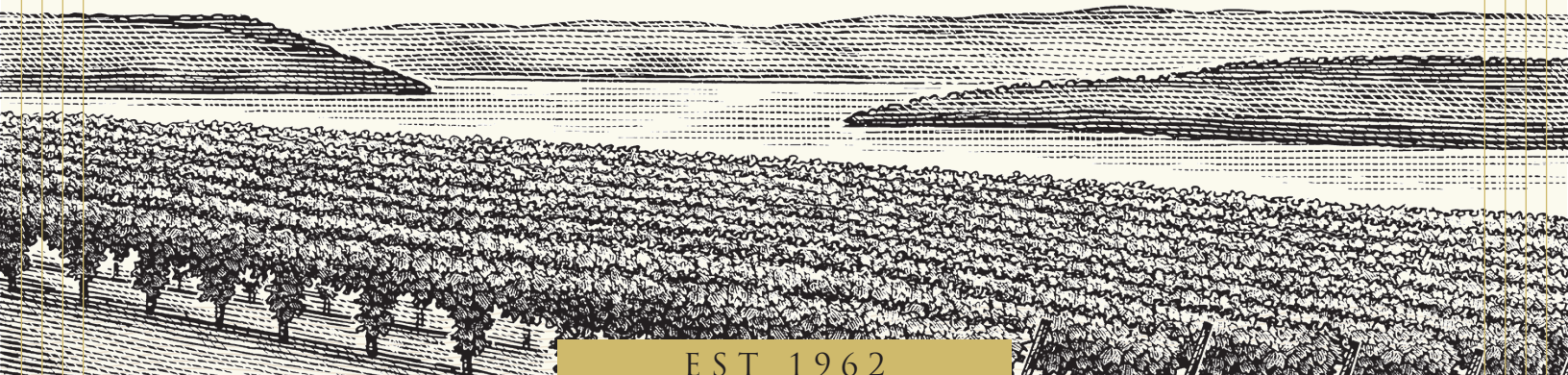
Blaufränkisch was planted in 2014 on our Seneca vineyard located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. A small portion of the blend comes from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 rootstocks.

THE WINE

Fresh with dominant characters of blackberry, plum, black cherry, cedar, white pepper and leather. Fresh acidity is balanced with velvety tannins and a spicy finish.

FOOD PAIRING

Tomato-based Sauces, Blackened Salmon, Hard Cheeses, Grilled Vegetables.



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DR. KONSTANTIN FRANK WINERY

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