



2017 SAPERAVI

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

VARIETY:	100% Saperavi.
VINEYARD:	95% Seneca Estate, 5% Keuka Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	16 Months 20% New, 80% 2-4 Year Old French Oak.
ANALYSIS:	12.9% Alc, 1.0 g/L R.S., 3.43 pH, 6.6 g/L TA.

VARIETY

Saperavi is an ancient grape variety native to the country of Georgia. Known as a teinturier grape variety, Saperavi is one of the few red grapes that has colored flesh with very dark skins, producing deeply colored wine. Its name means “paint, dye, give color” in Georgian. Saperavi is a wonderful wine for aging due to its naturally high acidity.

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

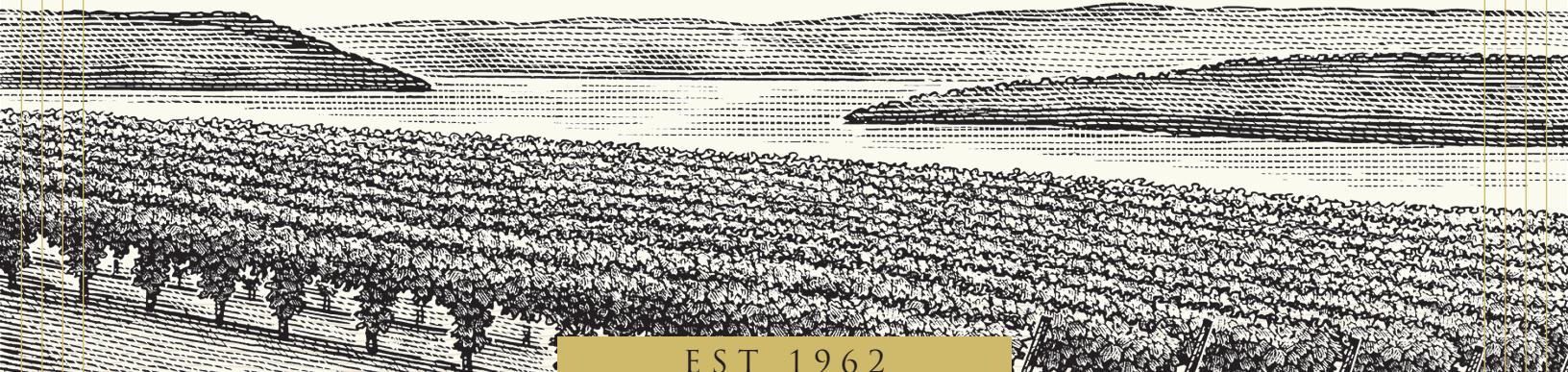
Majority of the grapes come from our estate vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. These vineyards were planted in 2010 and 2016 from original cuttings from Dr. Konstantin’s first plantings in the early 1960’s. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. A small portion of the blend contains grapes from Dr. Konstantin’s original plantings from our Keuka Lake vineyard that are near 60 years old.

THE WINE

Vibrant violet in color with pronounced notes of plum, black cherry, earth, cedar, and smoke. Full-bodied with polished tannins. Juicy acidity lifts the flavors on the long finish.



ACCOLADES



EST 1962

DR. KONSTANTIN FRANK WINERY

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