



2018 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:	100% Seneca Estate.
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% Alc, 0.57 g/L R.S., 3.60 pH, 6.45 g/L TA.

VINTAGE

Our spring started off cold as winter continued longer than normal. Warmer weather arrived in May and budburst began. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. The best vineyard managers and winemakers excelled in a challenging vintage.

VINEYARD

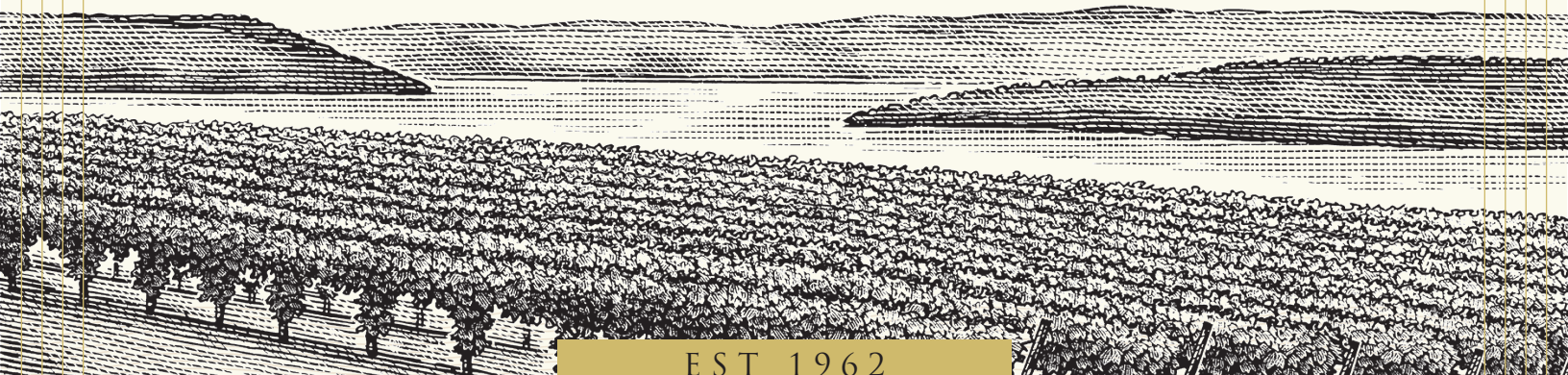
Blaufränkisch was planted in 2014 on our Seneca vineyard located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. The plot of land is uniquely positioned near the deepest parts of Seneca Lake where the depths reach 680 feet deep. The depth of the lake here presents a warmer mesoclimate than on Keuka Lake by a few degrees over the growing season providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Leading with fresh plums and blueberries with vivid violet scents, the wine evolves from its bright and fruity core to a spicy richness on the palate.

FOOD PAIRING

Smoked Sausage, Spaetzle, Tomato-based sauces, Hard Cheeses, Lighter Meats like Veal, Pork, and Lamb.



DR. KONSTANTIN FRANK WINERY

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