



2018 MERLOT

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.



VARIETY:	100% Merlot.
VINEYARD:	90% Seneca, 10% Keuka.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	10 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.2% Residual Sugar.
ANALYSIS:	13% Alc, 6.6 g/L TA, 0.48 g/L R.S., 3.5 pH

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

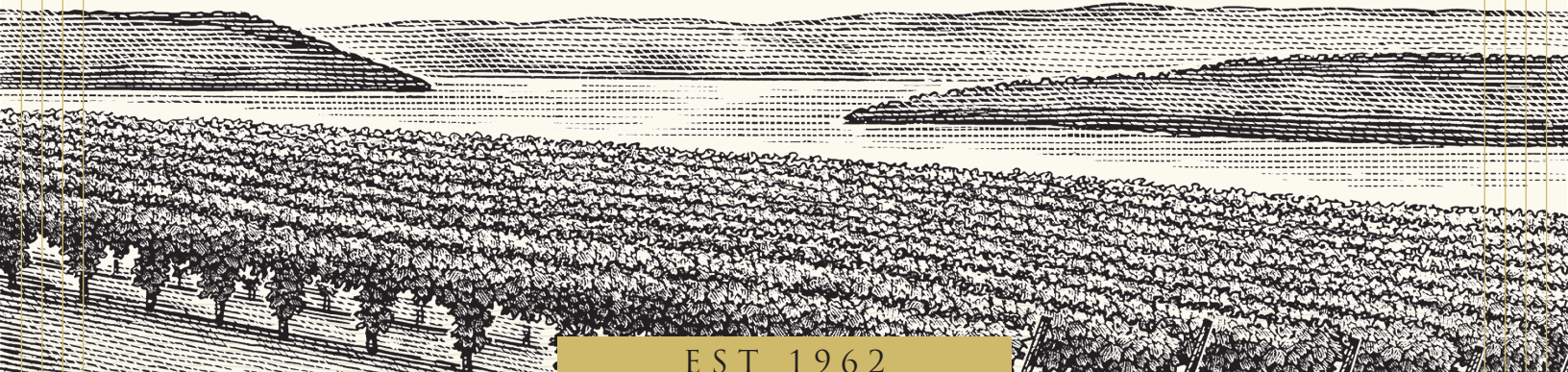
Majority of the fruit comes from Seneca Lake vineyards. The Banana Belt is a portion of land on the east side of Seneca Lake that receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. The increased temperatures ripening red varieties very well. We blend 10% of fruit from Keuka Lake. Vineyards here are shallow, shale-based soils which adds minerality, acidity, and elegance.

THE WINE

Juicy and expressive with luscious notes of plum, red cherry, black berry and violets rounded out by cedar, oak, and slight smoke. Ripe and soft on the palate with firm, spicy tannins.

FOOD PAIRING

Blue and Full Flavored Cheeses (Camembert, Cheddar, Gorgonzola), Lamb Chops (Grilled), Olive Tapenade, Duck (Roasted), Mushrooms, Roasted Beef (Pot Roast, Prime Rib).



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DR. KONSTANTIN FRANK WINERY

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