



2019 GRÜNER VELTLINER

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

91 Decanter
90 Wine Enthusiast

VARIETY:	100% Grüner Veltliner.
VINEYARD:	100% Seneca Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
DRYNESS:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12% Alc, 5.9 g/L R.S., 3.44 pH, 6.2 g/L TA.

VINTAGE

In 2019, budbreak and flowering started about two weeks later than normal. Temperatures during the summer were moderate, and much cooler than in 2018. August and September were cooler than average. Luckily, the weather in the fall was extremely favorable with extended periods of sunny and dry days followed by cool nights. This offered excellent conditions to fully ripen the grapes well into October.

VINEYARD

Grüner Veltliner was first planted in 2007 by 3rd generation Fred Frank. Fred became a fan of Grüner Veltliner while studying at Germany's Geisenheim Institute in the early 1980s.

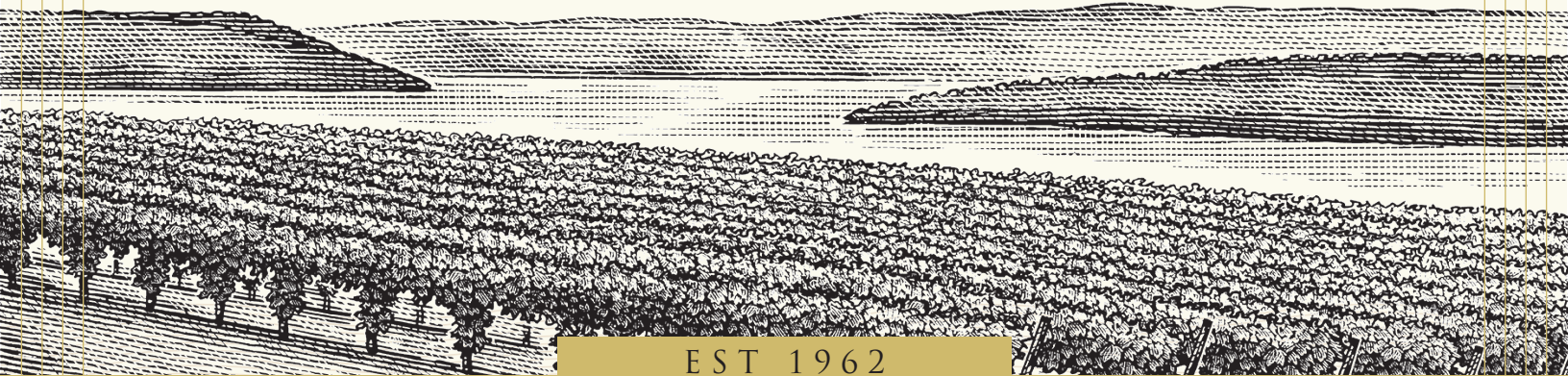
Our Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka Lake with more sun exposure thus providing a longer growing season and riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Lime and green apple are held in sleek suspension by a stony minerality. With touches of pepper on the finish, it's full in the mouth and quite powerful. It succeeds as it is very expressive while maintaining its focus and precision.

FOOD PAIRING

Asparagus (Grilled), Cheese (Blue, Rich or Stinky), Pork (Grilled, Fried), Scallops (Sautéed), Sushi, Thai Cuisine.



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DR. KONSTANTIN FRANK WINERY

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