



2020 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.



VARIETY:	100% Blaufränkisch.
VINEYARD:	100% Seneca Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Punchdowns and Pumpovers.
AGEING:	18 Months 20% New, 80% 2-4 Year Old French Oak.

VINTAGE

Hot and dry is a great way to describe the 2020 growing season. The trend of late bud break continues, beginning in mid-May. A month later in mid-June, most varieties began flowering and fruit set. Between bud break and fruit set, it was warm and dry with only considerable rainfall a handful of times. This allowed the bunches to fertilize properly. Throughout the growing season we were blessed with hot and dry conditions. This kept disease pressure very low. Luckily, our old vines are able to withstand drought conditions. The warm and dry weather continued into the fall allowing us to fully ripen grapes well into October.

VINEYARD

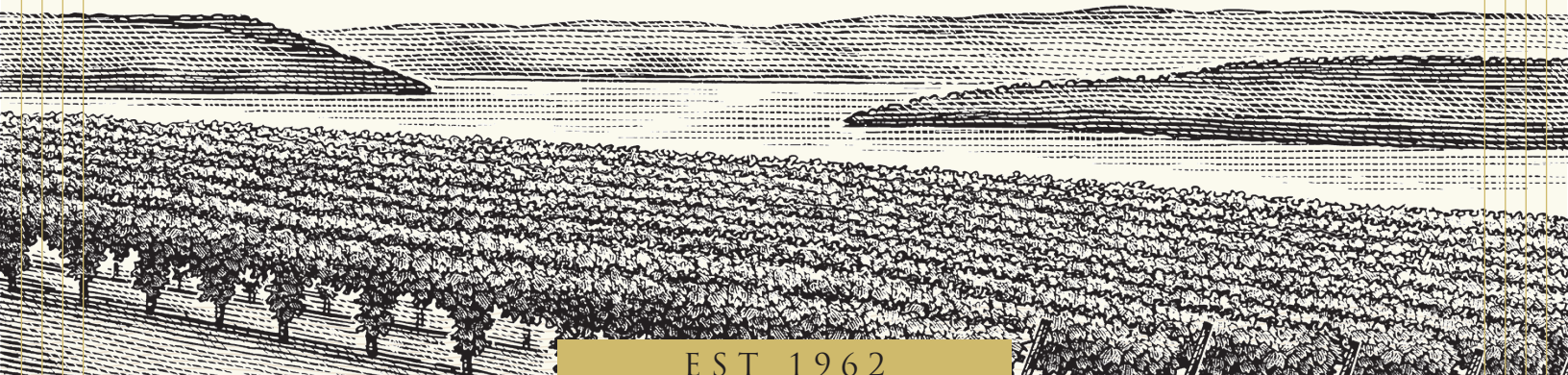
Blaufränkisch was planted in 2014 on our Seneca vineyard located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. The plot of land is uniquely positioned near the deepest parts of Seneca Lake where the depths reach 680 feet deep. The depth of the lake here presents 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 red berries with vivid violet scents, the wine evolves from its bright and fruity core to a spicy richness on the palate. Juicy and tense, the red fruits mend with a touch of earthiness and cedar oak.

FOOD PAIRING

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



DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD. HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM