



2020 CABERNET SAUVIGNON

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.

- VINIFICATION: De-stemmed. Several Day Cold Soak.
VESSEL: Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION: Traditional. Twice Daily Pumpovers.
AGING: 16 Months Aging French Oak. 25% New.



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. 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. 2020 red wines may be some of the best in recent years.

VINEYARD

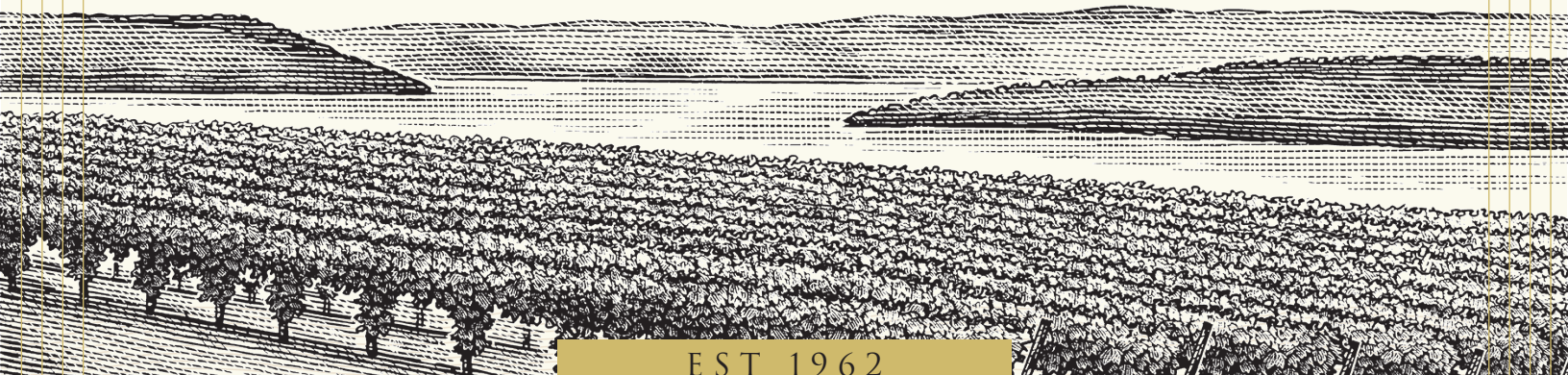
Cabernet Sauvignon was introduced to the Finger Lakes by our founder, Dr. Konstantin Frank, in the early 1960s as 1 of 66 experimental vinifera varieties. Our current Cabernet Sauvignon was planted in 1974 and 1997 on 3309 rootstock in our Keuka Estate vineyards. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Majority of the blend 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 WINE

Seductive complexity in black fruit scents, a hint of foresty dried herbs, and a touch of leather, green peppercorns and cedar spice. Polished tannins are grippy and round the fruitness, giving breath of texture, and providing a strong foundation for the fresh, mouthwatering black fruit.

FOOD PAIRING

Cheeses (Aged, Blue), Fatty Meats (Braised, Grilled), Game Birds, Lamb, Thyme.



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DR. KONSTANTIN FRANK WINERY

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