



2021 BRUT

Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of two years aging in bottle in our historic underground cellar. Dr. Konstantin Frank winery was the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.



VARIETY:	55% Chardonnay, 40% Pinot Noir, 5% Pinot Meunier.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used. 5% Chardonnay Barrel Fermented.
ÉLEVAGE:	Méthode Champenoise. 24 Months Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.

METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. The base wine was bottled the following Spring after harvest.

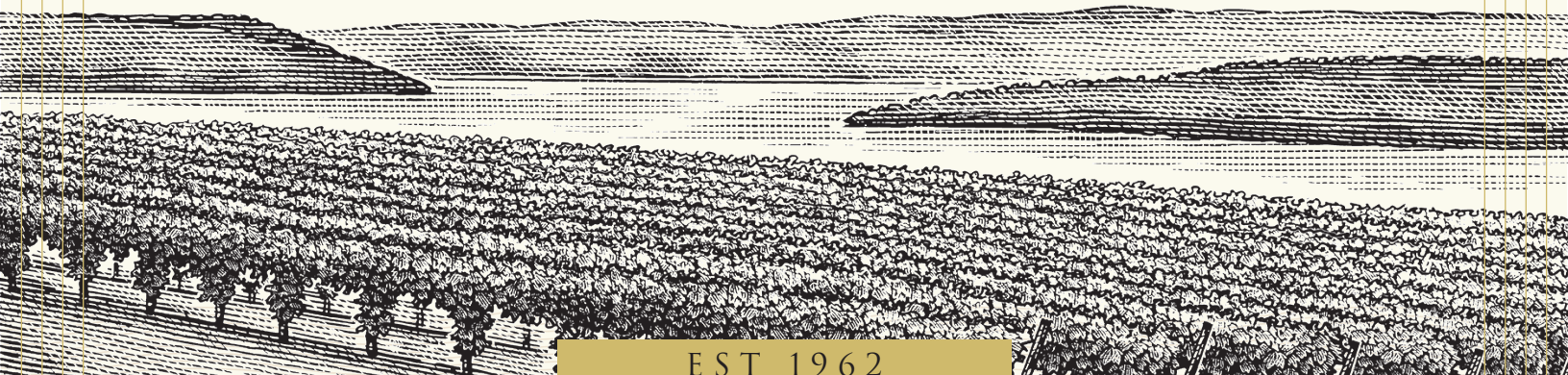
Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 24 months in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the early 1980s with the sole purpose of producing sparkling wines.

THE WINE

The Dr. Konstantin Frank 2021 Brut presents itself with an expressive bouquet, immediately captivating the senses with aromas of baked red apple and freshly baked bread, mingled with toast. The wine has an explosive burst of flavors on the palate, and as the wine develops, a creamy texture emerges, adding depth and richness. The overall experience is one of elegance and refinement, showcasing the craftsmanship and quality of over 35 years of sparkling winemaking.



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DR. KONSTANTIN FRANK WINERY

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