



2021 GEWÜRZTRAMINER

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

VARIETY:	100% Gewürztraminer.
VINIFICATION:	De-Stemmed. 12 Hour Skin Contact.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.
STYLE:	Dry.

VINTAGE

“We began 2021 with a milder winter resulting in fewer buds damaged from the cold. The growing season in 2021 was more typical for the region with cooler temperatures and adequate rainfall. The wines from this vintage will have crisp acidity balanced by delicate fruit flavors providing great structure. The Reds and Whites should age well as evidenced by our wine library going back to the 1962 vintage.”

-Frederick Frank

VINEYARD

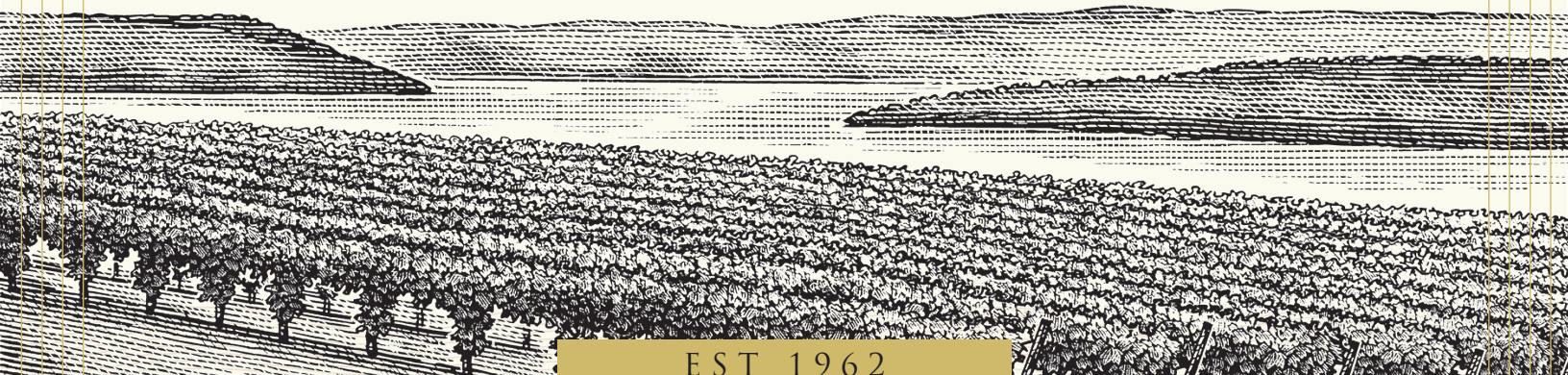
Gewürztraminer blocks on our Keuka vineyard were planted in 1968 and 1981 on 3309 rootstocks. Soils here are shallow, shale-based which add minerality, acidity, and elegance. Gewürztraminer was planted in 2012 on one four-acre plot on our Seneca estate vineyard. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Subtle and seductive on the nose with rose, apricots, and lychee, with a touch of white pepper and ginger. The rich palate is balanced with lively acidity and beautiful flavors of honeysuckle, orange blossom, cardamom, and lychee with a long exotic finish.

FOOD PAIRING

The exotic flavors of Gewürztraminer pairs well with the exotic cuisines of Middle Eastern, Moroccan, Thai, and Asian. Pairs well with Spicy and Aromatic Ingredients like Pepper, Ginger, Curry, Sesame, and Soy. Spicy BBQ and Wings.



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DR. KONSTANTIN FRANK WINERY

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