



2021 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.



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.

VINTAGE

“We began 2021 with a milder winter resulting in fewer buds damaged from the cold. This produced a larger grape crop which is allowing us to get back in stock on many of our wines. 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

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.

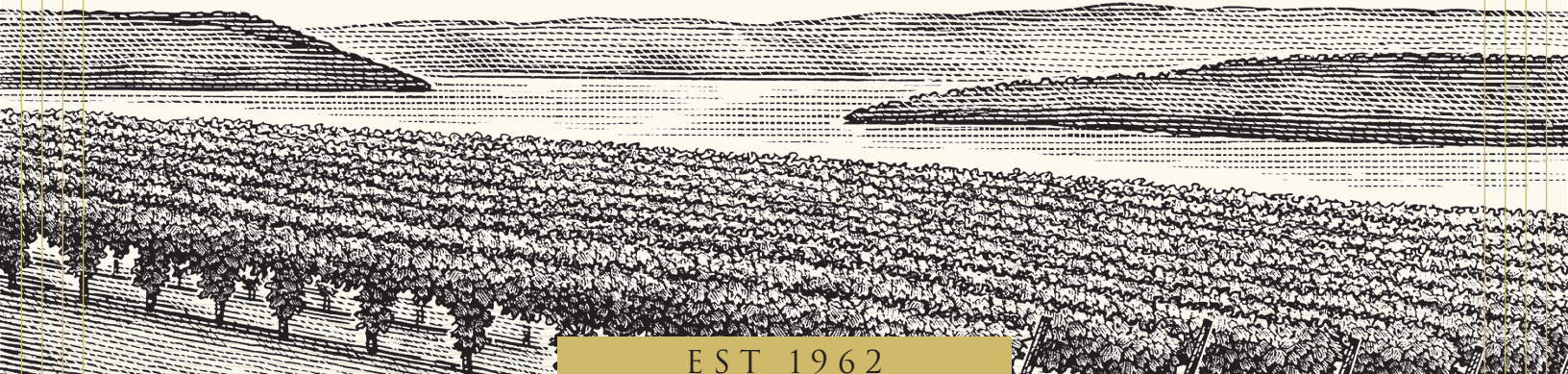
Our Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka Lake with more sun exposure thus providing a longer growing season and riper fruit notes. Soils on Seneca are characterized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