



# 2021 MUSCAT OTTONEL

*Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*



VARIETY: 100% Muscat Ottonel.  
VINEYARD: 100% Lamoreaux Landing.  
VINIFICATION: De-Stemmed. 12 Hour Cold Soak.  
VESSEL: Stainless Steel. Temperature Controlled.  
FERMENTATION: Traditional. No Malolactic Fermentation.  
AGING: Unoaked.  
STYLE: Semi-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

Muscat Ottonel was introduced to the Finger Lakes by our founder, Dr. Konstantin Frank, in the early 1960s as 1 of 66 experimental vinifera varieties. Since then we have learnt that Muscat Ottonel prefers warmer vineyard sites in the Finger Lakes thus we source these grapes from Lamoreaux Landing on Seneca Lake. 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. Grapes grown here exhibit more tropical flavors – a consequence of greater ripeness.

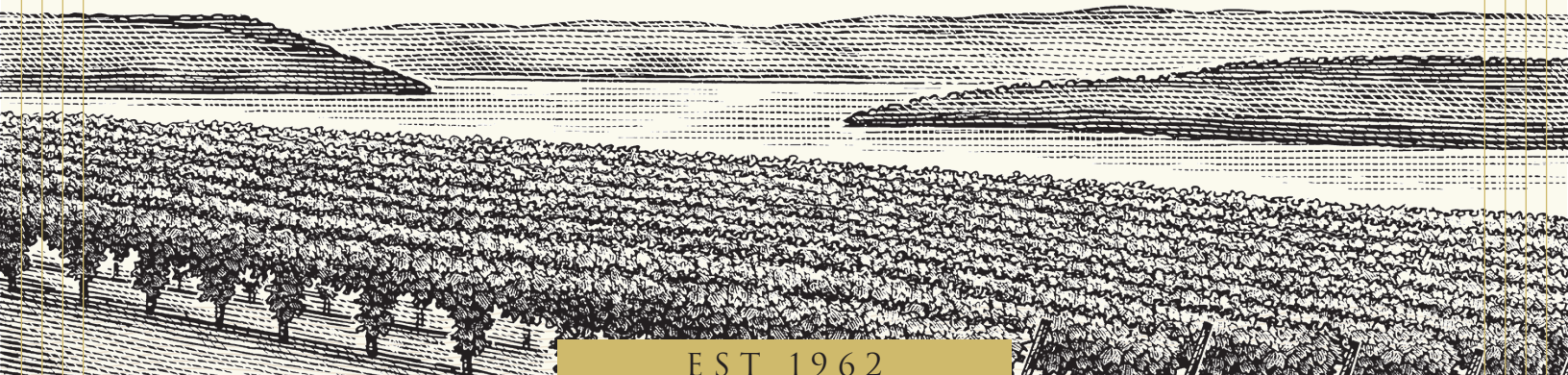
## THE WINE

Alluring exotic aromas of honeysuckle, candied citrus, rose, and tropical fruits. Slightly sweet and mouthcoating with a lingering finish of honeysuckle and orange blossom.

## ACCOLADES

## FOOD PAIRING

Pair with aged Cheddar cheeses, fruit dishes and salads, pears, pecans, custards, light desserts, and dark chocolate.



EST 1962

DR. KONSTANTIN FRANK WINERY

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