



2021 OLD VINES PINOT NOIR

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% Pinot Noir.
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. 20% New.

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

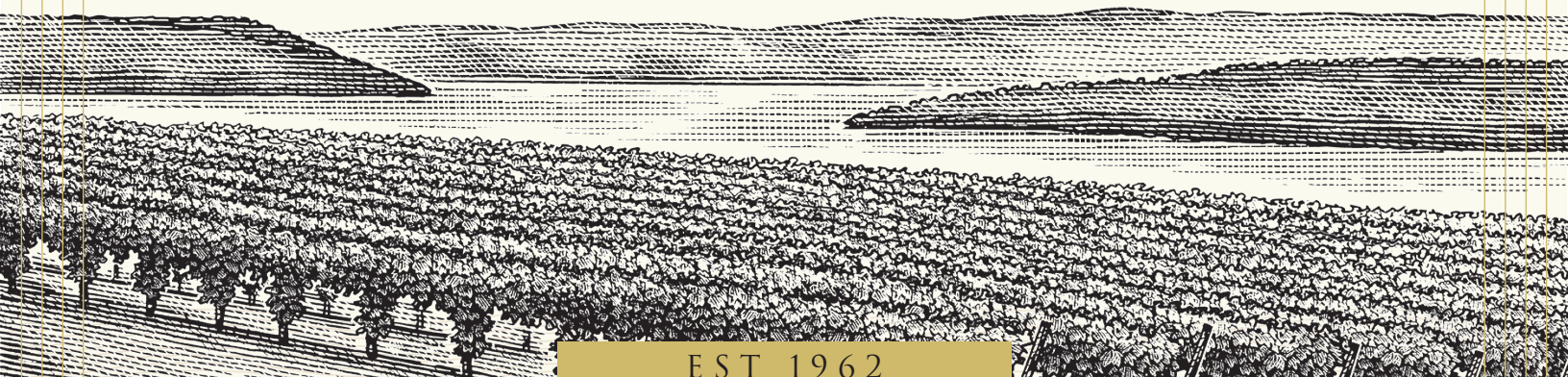
A blend of vineyard sites on Keuka and Seneca Lakes. Pinot Noir on our Keuka vineyard was planted in 1958, 1974, 1981, and 1986 with majority Clone 7 and 13. These are some of the oldest Pinot Noir vines in the Finger Lakes. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Our Seneca vineyard is located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. 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

Radiant and luminous offering nuanced cranberries and red cherries woven with earthiness, leather, and subtle oak notes. Silken and light yet mineral evolving into a complex, long-lasting finish.

FOOD PAIRING

The light-bodied, fruity, and earthy flavors pair well with a wide variety of foods. Try with Lean Beef (Filet), Roasted Duck, Mushrooms, Grilled Chicken, Veal Chops, Grilled Tuna, Pork Tenderloin, Fennel, or Seared Salmon.



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DR. KONSTANTIN FRANK WINERY

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