



2021 RESERVE RIESLING

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



VARIETY:	100% Riesling, 60% Botrytis.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 7 Months Lees Aging.
DRYNESS:	Medium-Sweet. 4.3% Residual Sugar.
CASES:	613 Cases Produced.

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

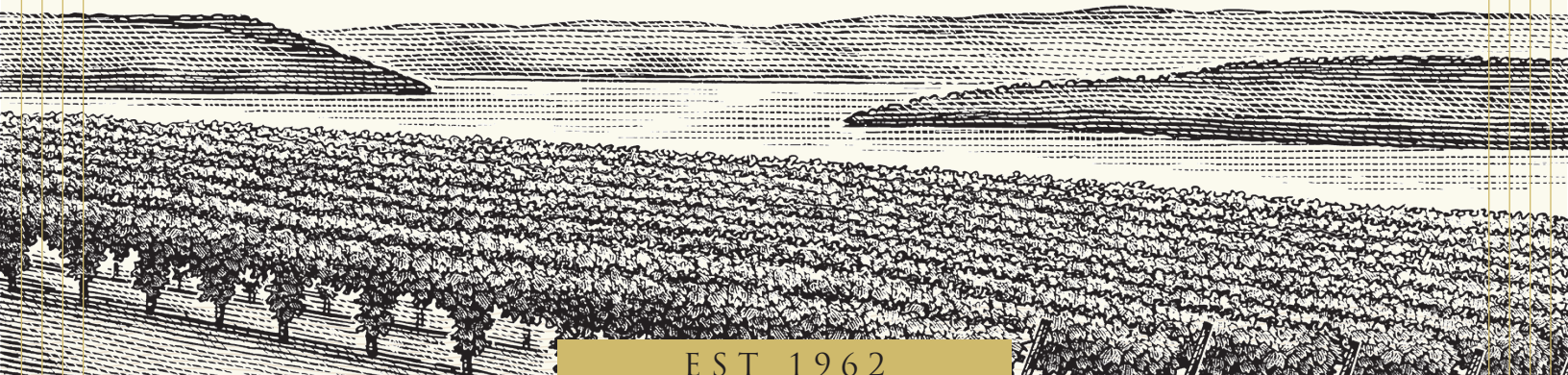
Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance.

THE WINE

Our medium-sweet Reserve Riesling is made from late-harvested grapes that have been affected with 60% of noble rot. This auslese-style wine expresses rich characters of papaya, cantaloupe, orange marmalade, and honey.

FOOD PAIRING

Pan Asian Dishes (esp with spice), Rich Cheeses (Camembert, Beaufort, Stilton), Spiced Venison Ham (esp with a touch of sweetness), Semi-Sweet Desserts with Apples.



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DR. KONSTANTIN FRANK WINERY

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