



# 2022 CABERNET FRANC

VINIFICATION:	10% Whole Cluster. 90% De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Twice Daily Pumpovers.
AGING:	16 Months Aging. 100% French Oak. 20% New.

## VINTAGE

The 2022 harvest was a special year for us as we celebrated our 60th harvest since the founding of our winery in 1962. The grapes this year were exceptional, albeit low in quantity due to a few -10°F nights in January. After overcoming the winter adversity, spring sprung beautifully on time and summer was hot and dry. The dry days and cool nights played a major role in developing aromatic qualities in smaller concentrated berries. The wines from this vintage are profound and striking, combining the best elements of cool and hot vintages collectively.

## VINEYARD

Our Cabernet Franc was planted in 1974, 1997, and 1999 on 3309 rootstock in our Keuka Estate vineyards. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. A small portion of the blend comes from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. These vines were planted in 1990 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale.

## THE WINE

The 2022 Cabernet Franc showcases the varietal's elegance and spice-driven character with a Finger Lakes signature. In the glass, it reveals a deep ruby color with bright edges. Aromas of red raspberry, black cherry, and plum are layered with savory herbs, violets, and a subtle touch of white pepper. On the palate, the wine is medium-bodied and vibrant, offering flavors of fresh red fruits, dried herbs, and a hint of earthiness framed by fine-grained tannins and a refreshing acidity. The finish is long and graceful, leaving lingering notes of spice and bright fruit. This Cabernet Franc is a beautiful expression of balance, purity, and cool-climate finesse.

## FOOD PAIRING

The 2022 Cabernet Franc's vibrant fruit, savory herbs, and bright acidity make it an exceptionally food-friendly wine. It pairs beautifully with dishes like herb-roasted pork tenderloin, grilled lamb chops, or mushroom risotto, where the wine's earthy notes and fine tannins complement the richness of the food. It also shines alongside Mediterranean-inspired fare such as ratatouille, roasted vegetable couscous, or tomato-based pasta dishes, enhancing the flavors with its lively freshness. For a lighter option, try it with a charcuterie board featuring cured meats, aged cheeses, and olives, allowing the wine's fruit and spice to play off the savory elements.



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DR. KONSTANTIN FRANK WINERY

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