



# 2022 DRY ROSÉ

*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:	60% Pinot Noir, 20% Saperavi, 20% Pinot Meunier.
VINIFICATION:	12 Hour Skin Contact then Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional.
AGING:	Unoaked.
DRYNESS:	Dry.



## 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

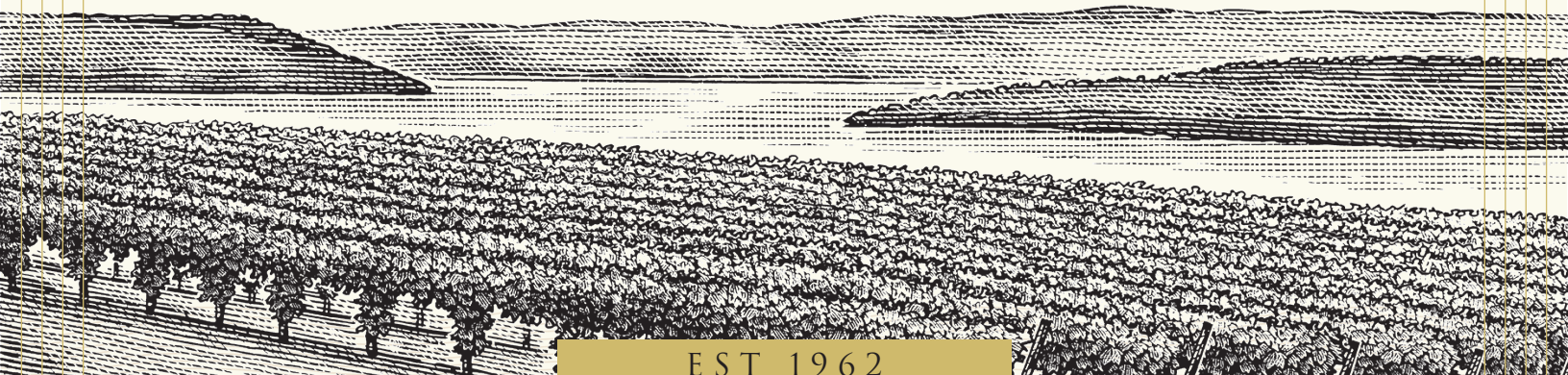
The grapes mostly come from vineyards on Seneca Lake where the slightly warmer mesoclimate ripens this variety well. Our Seneca vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

## THE WINE

Rich and complex leading with ripe strawberry, red cherry, and plums. The elegance from the Pinot Noir is matched with a deep texture and red fruits from the Saperavi and Pinot Meunier, resulting in a medium-bodied wine that can stand up to fattier dishes.

## FOOD PAIRING

Pair with Charcuterie, White Fish (Grilled), Pork (Grilled), Salads, Shrimp (Grilled), Sausage (Grilled), Grillable foods like Hamburgers and Hotdogs.



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DR. KONSTANTIN FRANK WINERY

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