



# 2022 OLD VINES PINOT NOIR

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

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 -10F 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.

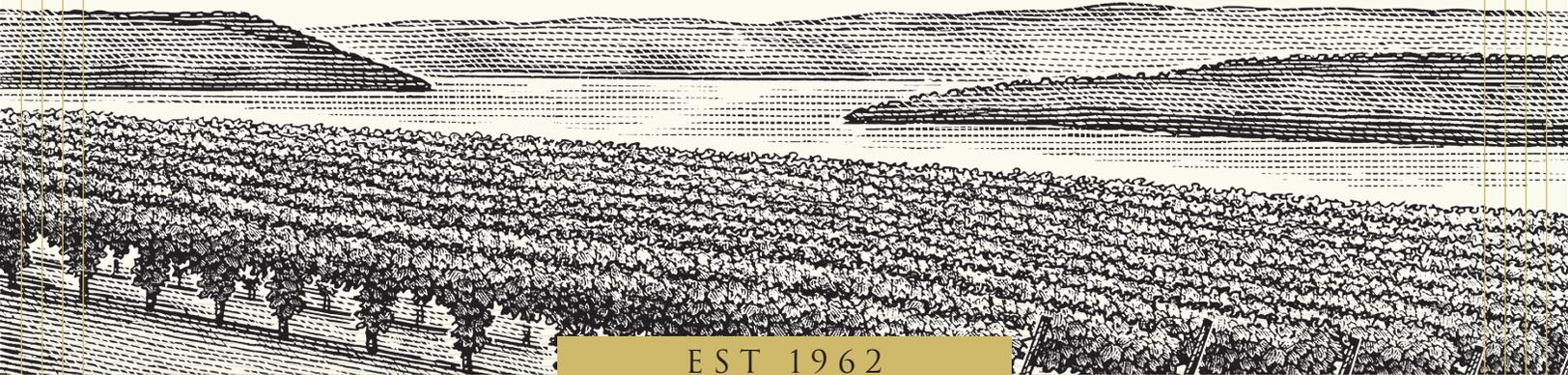
## VINEYARD

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

Pale ruby in the glass, this wine reveals classic cool-climate Pinot Noir character. Aromas of fresh cranberry and red cherry mingle with subtle layers of earth, cedar, and warm spice. On the palate, it is light-bodied yet juicy and plush, unfolding with delicate floral notes alongside its vibrant red fruit core. Silky, finely knit tannins and a gentle earthiness carry through to a graceful, lingering finish, showcasing both elegance and depth.

This Pinot Noir pairs wonderfully with roasted duck or herb-crusted salmon, where its bright acidity and earthy notes complement rich, savory flavors. It also shines alongside mushroom risotto, enhancing the wine's floral and earthy nuances.



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DR. KONSTANTIN FRANK WINERY

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