



2023 BLAUFRÄNKISCH

VARIETY:	100% Blaufränkisch.
VINEYARD:	100% Seneca Estate.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Twice Daily Pumpovers.
AGING:	16 Months 20% New.



VINTAGE

The growing season of 2023 presented many opportunities and challenges. The winter was mild, with low cold stress on the vines. This led to an uncharacteristically warm spring, causing the vines to begin budburst early. In mid-May, the entire region experienced a freeze event that only happens once in a century. The freeze caused a loss of 10%-50% of buds, depending on location and grape variety. The reduction in buds per vine led to a concentration of the resulting grapes, which were of high quality. The ripening and harvest period from August to October followed the typical pattern for the Finger Lakes region, with warm days, cool nights, and occasional rainfall.

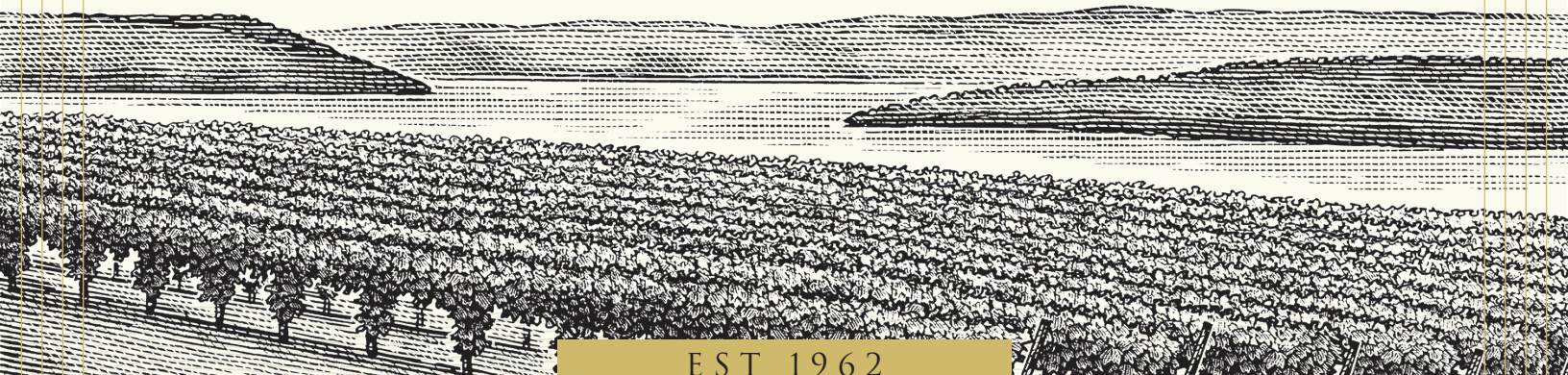
VINEYARD

Blaufränkisch was planted in 2014 on our Seneca Lake vineyard in Hector, NY, situated within the region's warmest mesoclimate, affectionately known as the "Banana Belt." This site lies near the deepest part of Seneca Lake, where the waters plunge to 680 feet, creating a moderating influence that keeps the vineyard several degrees warmer than those on Keuka Lake throughout the growing season. The result is fruit with greater ripeness and concentration while maintaining the variety's natural freshness. The deep Honeoye silt loam soils of this site further contribute to the wine's depth, structure, and refined texture.

THE WINE

The 2023 Blaufränkisch shows a vibrant medium violet hue, opening with expressive aromas of ripe blueberry, black cherry, and a hint of eucalyptus. Subtle notes of black pepper and cedar from French oak add depth and complexity. On the palate, the wine is medium bodied with juicy, mouthwatering acidity and soft yet firm tannins that provide elegant structure. The finish is long and spicy, capturing the balance of fruit purity, savory spice, and freshness that define this classic cool-climate expression of Blaufränkisch.

This versatile red pairs beautifully with grilled lamb, roasted duck, or earthy mushroom dishes, and also complements aged cheeses and charcuterie.



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