



2023 DRY RIESLING

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: 100% Riesling.
VINIFICATION: De-Stemmed. Direct Press.
VESSEL: Stainless Steel. Temperature Controlled.
FERMENTATION: Unoaked. No Malolactic Conversion.

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

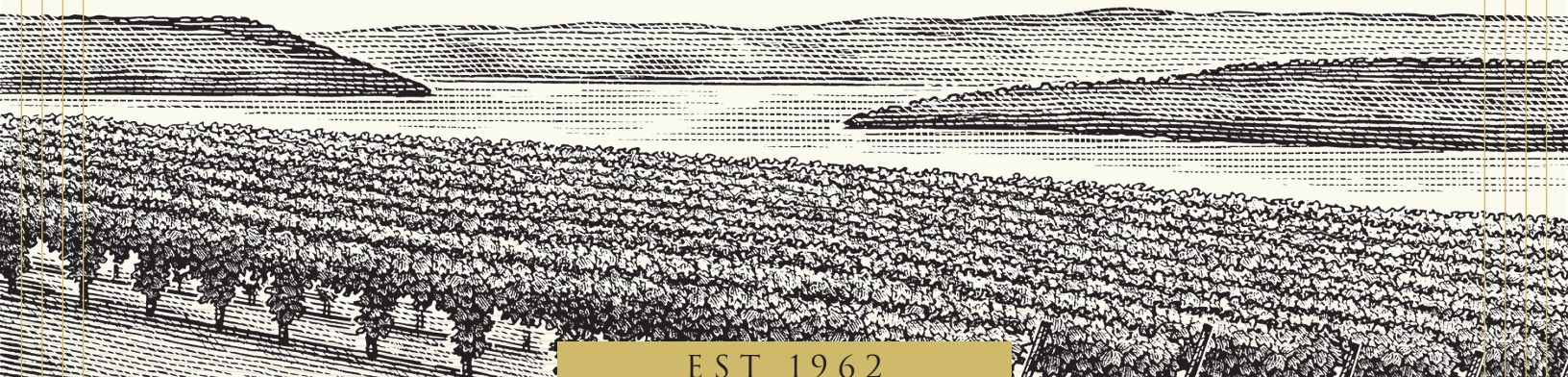
Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance. Riesling was planted in 2007, 2008, 2010, and 2012 on our Seneca estate vineyard with 90 and 356 clones. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake.

THE WINE

Ripe and tropical, harmonizing fresh lime juice, fresh citrus and petrol stoniness from the Keuka vineyards with cantaloupe and apricot from the Seneca vineyards. Behind the zingy freshness is a rich body and a discreet creaminess which forms energy, brightness, and persistence.

FOOD PAIRING

This rich Dry Riesling with elevated acidity pairs best with soft goat cheeses, simply prepared chicken or pork dishes sauteed or grilled, lightly prepared white fishes, salmon, or scallops, greens salads, and sushi.



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DR. KONSTANTIN FRANK WINERY

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