



2023 SAPERAVI

VINIFICATION:	De-stemmed. One Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Twice Daily Pumpovers.
AGING::	16 Months French Oak. 20% New.

VARIETY

Saperavi is an ancient grape variety native to the country of Georgia, revered for its depth and character. A rare teinturier grape, Saperavi possesses both deeply pigmented skins and naturally red flesh, producing wines of remarkable color and intensity. Its name translates from Georgian as “to paint” or “to give color,” a fitting reflection of its vivid hue and bold personality. Thanks to its naturally high acidity and firm structure, Saperavi is exceptionally well-suited for aging, developing greater complexity and nuance over time.

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

The majority of this Saperavi is sourced from Pendleton Farms, a third-generation farm situated at the southern tip of Canandaigua Lake. The current owners acquired the farm in the early 1960s. The Saperavi vines are planted in silt loam soil. The remainder of the grapes come from our estate vineyards on Seneca Lake where the warmer sites give us riper fruit aromas and flavors. These vineyards were planted in 2010 and 2016 from original cuttings from Dr. Konstantin’s first plantings in the early 1960’s.

THE WINE

The 2023 Saperavi presents a deep violet hue, hinting at its intensity and depth. The nose is complex and alluring, with aromas of black cherry, blackberry, and bramble layered alongside subtle notes of mint, violet, and a touch of cola. Accents of black pepper and cedar from French oak lend warmth and spice. On the palate, the wine is full bodied with the vibrant acidity and structure that define its cool-climate origins. Plush yet grippy tannins provide firm support, giving way to a long, savory finish that balances dark fruit richness with remarkable freshness.

This bold and elegant red pairs beautifully with braised short ribs, grilled lamb, or roasted root vegetables, and will continue to evolve gracefully with age.



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DR. KONSTANTIN FRANK WINERY

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