



2024 DRY RIESLING

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

VINTAGE

The 2024 growing season began with a historically mild winter, followed by an unseasonably warm spring, ranking among the warmest on record. This led to an early bud break, setting the stage for an accelerated growing cycle. Summer brought intense heat, with June and July among the hottest recorded, though consistent rainfall helped maintain vine health.

August delivered a welcome reprieve with cooler temperatures, allowing the grapes to develop complexity and balance. By early fall, most varieties were tracking nearly two weeks ahead of their typical ripening schedule. Fortunately, autumn provided ideal conditions—sunny, warm days paired with cool nights and low humidity—creating the perfect environment for a prolonged and meticulously timed harvest. With the rare luxury of choosing optimal picking times, we believe the 2024 wines will be nothing short of exceptional, showcasing remarkable ripeness, structure, and depth.

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.

THE WINE

As the flagship variety of both our winery and the Finger Lakes region, the 2024 Dry Riesling is a true reflection of its vintage. This wine is the culmination of meticulous blending from a mosaic of vineyard sites across our estate, capturing the essence of the growing season in every glass. Profoundly aromatic, the nose bursts with vibrant layers of fresh lime, stone fruits, and ripe melon, accented by hints of white flowers and citrus zest. On the palate, it delivers a dynamic interplay of apricot, nectarine, and a distinct stoniness, supported by a backbone of bright, mouthwatering acidity.

Despite its brisk freshness, the wine offers a rich texture and a lingering, elegant finish. Our 2024 Dry Riesling is both structured and expressive, showcasing the pedigree of site, precision in winemaking, and the timeless character that defines Dr. Konstantin Frank's legacy.



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DR. KONSTANTIN FRANK WINERY

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