



2024 EUGENIA RIESLING

VINEYARD:	100% Keuka Estate, NY Sustainable Winegrowing.
HARVEST DATE:	October 17 th , 2024.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.
PRODUCTION:	394 Cases.

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

The grapes from this single vineyard come from our best Riesling plot and one of the oldest. This plot was planted in 1968 on 1613 and 3309 rootstocks. Soils on this plot have the highest slate content and are shallow with high natural acidity. Both our Seneca and Keuka estate vineyards were New York Sustainable Winegrowing Vineyard Certified in 2023.

THE WINE

Named in honor of Eugenia Bartle Frank, the steadfast matriarch of the Frank family, this wine is a tribute to her unwavering strength, quiet determination, and essential role in building our winery's foundation. From encouraging Konstantin to complete his degree in agriculture in the 1920s to nourishing the early winery through its most challenging days, Eugenia's devotion helped shape the American dream that became Dr. Konstantin Frank Winery.

Aromatically, the 2024 vintage opens with fresh lime, ripe nectarine, and green apple, layered over a foundation of cool shale-driven minerality. On the palate, it is both vibrant and mineral, delivering profound intensity with a full, textured mouthfeel balanced by bright, clean acidity. The finish is long and refined, echoing with notes of citrus, stone fruit, and a flinty elegance. The Eugenia Dry Riesling reflects both the heritage of the site and the character of the woman it honors.



EST 1962

DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD, HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM