



2024 GRÜNER VELTLINER

VINEYARD:	100% Seneca Estate. New York Sustainable Winegrowing.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.

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

Grüner Veltliner has been part of our story since 2007, when it was first planted by third-generation owner Fred Frank, whose appreciation for the variety began during his studies at Germany's renowned Geisenheim Institute in the early 1980s.

The grapes come from our Seneca Lake estate vineyard in Hector, New York, located in the Finger Lakes' warmest mesoclimate, affectionately known as the "Banana Belt." With slightly warmer temperatures and greater sun exposure than our Keuka Lake site, this site offers a longer growing season and contributes to the wine's riper fruit profile. The vineyard's soils, composed of deep Honeoye silt loam, further enhance flavor development and vine health.

In 2023, both our Seneca and Keuka estate vineyards were proudly recognized with New York Sustainable Winegrowing Certification.

THE WINE

The 2024 Grüner Veltliner is a vibrant and expressive take on this Austrian classic, showing off the unique character of our Finger Lakes site. On the nose, it opens with lifted aromas of candied lime, apricot, and a subtle stoniness, hinting at both freshness and depth.

The palate is ripe and fruit-forward, offering layers of green apple, lime, and stone fruit wrapped in a rich, round texture. A core of lime-driven acidity provides brightness and precision, balancing the wine's plush mouthfeel and adding length to the clean, mineral finish. Complex yet approachable, this Grüner Veltliner is a dynamic wine that beautifully marries freshness with richness - an exciting expression of both grape and place.



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DR. KONSTANTIN FRANK WINERY

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