



2024 MARGRIT DRY RIESLING

VINEYARD:	100% Seneca Estate. NY Sustainable Winegrowing.
HARVEST DATE:	October 11 th , 2024.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.
PRODUCTION:	322 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 a single plot on our Seneca estate vineyards. This plot was planted in 2012 and sits at 940' elevation. Our Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye gravelly silt loam.

THE WINE

Crafted as a heartfelt tribute to Margrit Frank, the 2024 Margrit Dry Riesling captures the warmth and generosity of a woman who gave so much of herself to the growth of our winery and the lives of those around her. Inspired by her sunny personality and memorable hospitality, this wine reflects Margrit's spirit in both character and composition.

The fruit for this wine was sourced from our Hector vineyard, a site chosen for its tendency to yield riper aromatics and tropical fruit expressions, aligning beautifully with Margrit's bright and welcoming nature. Winemaking techniques were chosen to enhance the lush fruit and plush, round texture.

The result is a highly aromatic Riesling with expressive notes of lime zest, apricot, ripe melon, and tropical florals, supported by a distinct shale and mineral core. On the palate, it shows bright acidity, a creamy mouthfeel, and a long, elegant finish, with flavors of stone fruit and crunchy minerality unfolding in graceful layers.



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DR. KONSTANTIN FRANK WINERY

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