



# 2024 RESERVE RIESLING

VARIETY:	100% Riesling. 60% Botrytis.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.
DRYNESS:	Medium-Sweet. 2.8% Residual Sugar.

## 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. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake.

## THE WINE

The 2024 Reserve Riesling opens with an exuberant tropical fragrance, layered with ripe honeydew melon, juicy apricot, and delicate floral tones. On the palate, it strikes a beautiful harmony between richness and freshness, medium to full in body with a luscious, mouthcoating texture that carries flavors of exotic fruit and stone fruit. A gentle sweetness is lifted and defined by crisp, vibrant acidity, creating a wine that is both indulgent and refreshing. The finish lingers with a graceful balance of fruit purity and refreshing lift, showcasing the classic Reserve Riesling style of depth and finesse.

This wine pairs beautifully with spicy dishes, aromatic Indian dishes, and grilled meats where its vibrant acidity cuts through the heat and richness. It also complements creamy cheeses, roasted poultry, and fruit-driven desserts.



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DR. KONSTANTIN FRANK WINERY

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