



# 2024 SAUVIGNON BLANC

VINIFICATION: De-Stemmed and Crushed.  
VESSEL: Stainless Steel. Temperature Controlled.  
FERMENTATION: Stainless Steel. No Malolactic Fermentation.  
AGING: Unoaked.

## 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.

## WINEMAKING

To preserve the delicate aromatics of Sauvignon Blanc, we employed highly protective winemaking techniques from harvest through fermentation. By minimizing the juice's exposure to oxygen, we safeguarded the fragile thiol precursors naturally abundant in the grape skins and juice. When protected, these precursors transform into vibrant tropical aromas during fermentation. We selected specific yeast strains known to enhance thiol expression highlighting notes of passion fruit, and grapefruit, and fermented at lower temperatures to intensify their impact.

## THE WINE

The 2024 Sauvignon Blanc is a striking expression of the variety, bursting with aromatic intensity and vibrant energy. The nose is lifted and expressive, offering layers of grapefruit zest, fresh-cut grass, and exotic tones of passion fruit and pineapple. On the palate, a wave of bright, sharp acidity cuts through a rich, textured body, creating an engaging sense of tension and drive. Notes of tropical fruit mingle with a subtle citrus pith, adding complexity and length. This wine balances ripeness and restraint with precision, making it both refreshing and structured.

## FOOD PAIRING

Its sharp, zesty character pairs beautifully with seafood dishes like oysters, ceviche, grilled shrimp, or sushi, where the wine's freshness cuts through delicate textures and amplifies flavor. The wine's grassy and grapefruit tones complement dishes with herbs and acidity, goat cheese salads, lemony roast chicken, or spring vegetable pastas. For a more adventurous pairing, try Thai green curry, Vietnamese dishes, or grilled halloumi with pineapple salsa, where the wine's tropical notes play beautifully against spice.



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