



2024 SEMI-DRY RIESLING

VARIETY:	100% Riesling.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation. Unoaked.
STYLE:	Semi-Dry. 26 g/L Residual Sugar (2.6%).

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.

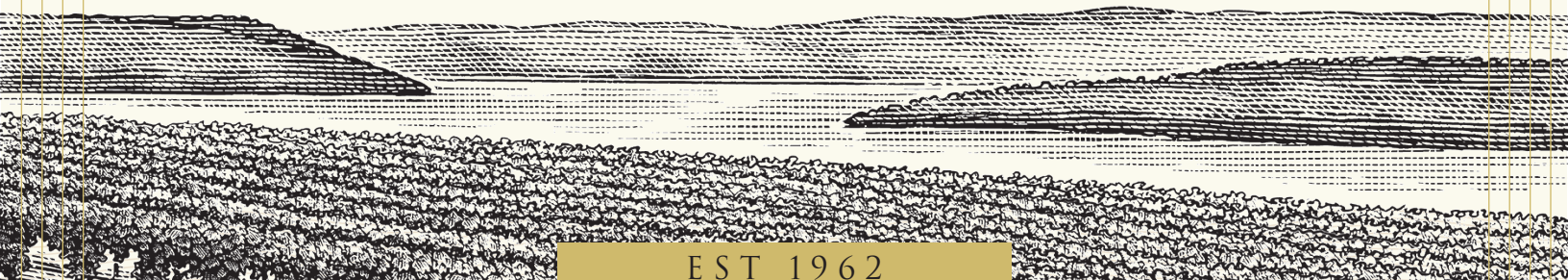
August delivered a welcome reprieve with cooler temperatures, allowing the grapes to develop complexity and balance. By early fall, most varieties were tracking nearly two weeks ahead of their typical ripening schedule. Fortunately, autumn provided ideal conditions—sunny, warm days paired with cool nights 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.

THE WINE

The 2024 vintage opens with an expressive, fruit-driven nose that immediately draws you in with aromas of apricot, honeydew, and juicy pineapple that leap from the glass, accented by delicate floral tones and a subtle mineral edge. On the palate, the wine balances its slight sweetness with vibrant, fresh acidity, creating a mouthwatering tension that keeps each sip lively and refreshing. Ripe stone fruit and tropical notes unfolding in layers, complemented by a gentle lift of citrus zest. The texture is smooth and supple, leading into a long, persistent finish that lingers with hints of fruit and minerality. Pairs beautifully with spicy Asian dishes like Thai curry or Szechuan noodles, where its sweetness balances the heat. It also complements fresh seafood, such as seared scallops or sushi, enhancing the wine's bright acidity and fruit.



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