



# 2024 WINTER FERMENT GEWÜRZTRAMINER

VARIETY:	100% Gewurztraminer.
VINIFICATION:	De-Stemmed. 12 Hour Skin Contact. Juice Chilled 3 Months Pre-Fermentation.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Juice Thawed then Traditional Fermentation.
AGING::	Unoaked.
STYLE:	Medium-Sweet. 3.5% 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.

## THE WINE

This innovative wine utilizes the winemaking technique called Winter Fermentation. After harvest, the pressed grapes are chilled at 32°F for three months then thawed and fermented during the winter. The process results in a wine with enhanced expression of tropical and stone fruits, a greater concentration of those flavors, and a fuller body.

The 2024 Winter Ferment Gewürztraminer is intensely aromatic, bursting with exotic layers of ripe lychee, pineapple, and tropical fruits, accented by notes of rose petal, fresh herbs, and a touch of white pepper. A subtle grassy, herbaceous nuance adds complexity to the bouquet. On the palate, the wine is medium to full bodied with a gently sweet character, balanced by lively freshness that keeps it lifted and vibrant. Its lush texture and perfumed finish highlight the expressive nature of Gewürztraminer while showcasing the elegance of cool-climate winemaking.

This wine is a natural match for Middle Eastern, Moroccan, Thai, and Asian cuisines. Pairs well with Spicy and Aromatic Ingredients like Pepper, Ginger, Curry, Sesame, and Soy. Spicy BBQ and Wings. It also pairs beautifully with rich cheeses, roasted duck, and fruit-driven dessert.



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