



2025 DRY RIESLING

*The Dry Riesling is the flagship wine of Dr. Konstantin Frank Winery — the wine that started it all.
A blend of over 40 different Riesling cuvées, creating a tapestry of flavors and complexity*

THE STORY

At a time when conventional wisdom held that only native grape varieties could survive New York winters, Dr. Konstantin Frank planted the region's first Riesling vines in 1954, followed by the founding plantings of the current Keuka Lake estate vineyard in 1958. His vines flourished, and by the 1960s he was producing Rieslings that captured critical attention and proved the Finger Lakes had the potential to stand among the world's great wine regions.

The wine was originally released under the name *Johannisberg Riesling* until regulatory changes in the 1990s prompted the winery to divide the portfolio and adopt the names that define the range today: Dry Riesling and Semi-Dry Riesling. That labeling distinction was intentional and forward-thinking. While most wine regions around the world simply call their wines *Riesling*,

Dr. Frank's approach of clearly communicating style set an expectation for the consumer and helped shape the identity of an entire region. *Dry Riesling* as a category has since become synonymous with the Finger Lakes itself.

THE WINEMAKING

At harvest, fruit is picked in the cool of the early morning to minimize oxidation from the very first moment of contact. From there, an anaerobic philosophy governs the entire process, dry ice and careful handling keep oxygen away from the juice at every stage, preserving the wine's natural freshness and intensity.

Fermentation takes place in stainless steel at cold temperatures, a deliberate choice that promotes purity, maximum aromatics, and allows the varietal character of Riesling to speak clearly without interference. Specially selected German yeasts are used with intention: yeasts that push the wine toward mineral and citrus notes are chosen for the Dry Riesling, while yeasts that develop more floral or tropical character are reserved for the Semi-Dry. The result is two wines that are distinct from the same fruit.

The selection process for the final blend is where the winemaking team's commitment to quality becomes most tangible. Between 40 and 50 individual selections are evaluated completely blind, tasted repeatedly through fermentation, after fermentation, and once finished. The goal is to identify the tanks that best express the classic character of the Dry Riesling: purity, freshness, citrus focus, and mineral precision. It is a process of creating a tapestry of flavors and complexity.

TASTING PROFILE

The 2025 Dry Riesling is intensely aromatic and expressive, opening with vibrant notes of orange zest, ripe apricot, pineapple, and delicate acacia blossom. Beneath the fruit lies a distinct steely character and classic shale-driven minerality that reflect the vineyard's cool-climate origins. Rich and ripe on the palate, the wine is balanced by crisp apple acidity that brings energy and precision to the concentrated fruit flavors. The finish is long and layered, carrying both bright citrus and mineral tension well beyond the final sip.



DR. KONSTANTIN FRANK WINERY

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