2025 EUGENIA DRY RIESLING

A single vineyard Riesling named after Eugenia Frank, Konstantin Frank's wife, the steadfast matriarch whose quiet determination helped make everything possible.



THE STORY

Konstantin and Eugenia Bartle met in 1923 in Selz while Konstantin was working as a schoolteacher. Eugenia pushed Konstantin to follow his dreams even from the beginning. In 1925, she encouraged Konstantin to finish his degree in agriculture. Through the decades, Engenia worked tirelessly to keep the family together as they survived the Russian Revolution, two World Wars, and ultimately starting a new life in America. She devoted herself to their American dream. In the beginning, it was only Eugenia and Konstantin who ran the winery. While Konstantin was in the vineyards conducting his research, Eugenia welcomed guests, created culinary treats, and kept the newly formed winery strong.

Our Eugenia Dry Riesling reflects that same steadfast commitment to our Keuka Lake home. It comes from a single plot planted in 1968, one of our oldest Riesling vineyards and a site distinguished by its shallow, slate-rich soils. These soils contribute a distinctive mineral character, while the cool-climate growing conditions preserve the natural acidity that makes Finger Lakes Riesling so compelling. This wine is both an expression of a remarkable vineyard and a tribute to the woman whose dedication helped establish our family's American dream.

THE WINEMAKING

The 2025 Eugenia Dry Riesling is made from 100% Riesling grown in a single plot on our Keuka Lake estate, planted in 1968 on 1613 and 3309 rootstocks. The grapes were harvested on October 18, 2025, then destemmed and directly pressed using a pneumatic press to preserve the purity and precision of the fruit.

Fermentation took place in temperature-controlled stainless steel, with no malolactic fermentation and no oak aging. This traditional approach preserves the wine's natural acidity, fresh aromatics, and distinctive sense of place. The result is a focused, expressive Riesling that showcases the slate-rich soils of our historic Keuka Lake vineyard.

Both our Keuka Lake and Seneca Lake estate vineyards achieved New York Sustainable Winegrowing Vineyard Certification in 2023, reflecting our ongoing commitment to responsible vineyard stewardship.

TASTING PROFILE

Fresh lime, ripe nectarine, and green apple lead the aromatic profile, layered over a distinctive cool-shale minerality. The palate is vibrant and focused, with concentrated citrus and stone fruit carried by bright, clean acidity and a surprisingly full, textured mouthfeel. A long, refined finish brings lingering notes of citrus and flinty minerality. Equally suited to fresh seafood, oysters, and delicate white fish or heartier dishes like roast pork and savory sausage, this Riesling brings both freshness and substance to the table.

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