



## 2025 GEWÜRZTRAMINER

*A deeply aromatic expression of Gewürztraminer, rooted in the Frank family's European heritage and crafted with a balance of richness, freshness, and vibrant fruit.*

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### THE STORY

Gewürztraminer is closely woven into the Frank family story. Eugenia Frank, Konstantin's wife and lifelong partner, came from a family with roots in Alsace, France — the region most famously associated with this intensely aromatic variety. While Dr. Frank also knew the broader Traminer family through his education and work as a viticulturist in Eastern Europe, planting Gewürztraminer in the Finger Lakes represented more than introducing another European grape. It reflected a connection to the family's heritage while reinforcing his belief that noble *Vitis vinifera* varieties could flourish in cool climates.

First planted at Dr. Frank Winery in 1958, Gewürztraminer has remained an important part of the winery's identity for nearly seven decades. Today, it continues to bridge generations and continents, from Alsace and Eastern Europe to the slopes overlooking Keuka Lake, embodying the pioneering vision that transformed American viticulture.

### THE WINEMAKING

Gewürztraminer is one of the winery's most expressive and most challenging wines to craft. The goal is to create a wine that is intensely aromatic yet fresh and balanced: vibrant enough to pair effortlessly with food, juicy enough to be immediately enjoyable, and textured enough to offer depth and complexity.

Fruit is sourced from multiple estate vineyard sites, each contributing its own character to the final blend. After harvest, the grapes are crushed and destemmed directly into the press with dry ice to protect delicate aromatics from oxidation. An overnight cold soak allows the juice to remain in contact with the skins, gently extracting the variety's abundant aromatic compounds before pressing and cold settling.

Fermentation takes place in stainless steel tanks at cool temperatures to preserve freshness and maximize aromatic expression. Multiple yeast strains are employed, each producing distinct aromatic and textural characteristics. These individual fermentation lots provide a diverse range of blending components, allowing the winemaking team to assemble a final wine with remarkable balance, complexity, and varietal expression.

### TASTING PROFILE

Brilliantly aromatic and unmistakably expressive, the 2025 Gewürztraminer opens with fragrant notes of lychee, rose petals, ripe peach, and exotic citrus, accented by hints of ginger and sweet spice. The palate is rich and textural yet beautifully balanced by lively acidity, creating a wine that is both generous and refreshing. A long, floral finish leaves lingering impressions of tropical fruit and spice, making this an exceptional companion to Thai cuisine, Indian curries, soft cheeses, charcuterie, or simply enjoyed on its own.



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DR. KONSTANTIN FRANK WINERY

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