



## 2021 BLANC DE NOIRS

*Since 1985, our méthode champenoise sparkling wines have been crafted with uncompromising attention to detail, from meticulous hand harvesting to extended aging in our historic underground cellars. As the first producer in the Finger Lakes to create traditional method sparkling wines from Vitis vinifera grapes, we have established a legacy that continues to define our wines today.*

---

### THE STORY

The Blanc de Noirs holds a particularly special place in that history. A favorite of Willy Frank, this wine represents both technical precision and artistic restraint. Producing a white wine from red grapes demands exceptional care; the fruit must be handled with extreme gentleness to preserve delicacy while avoiding color and phenolic extraction. This cuvée reflects that mastery, an expression of Pinot Noir shaped by nuance and finesse.

Today, it remains one of the most compelling and distinctive sparkling wines in our portfolio, offering guests both a story and a sensory experience that deepens their understanding of traditional method winemaking in the Finger Lakes.

### THE WINEMAKING

The 2021 Blanc de Noirs is a 100% Pinot Noir cuvée. The vintage presented notable challenges, with late summer rain and humidity increasing disease pressure and creating uneven ripening across clusters. To ensure optimal quality, all fruit was hand-harvested and rigorously sorted in the vineyard.

Whole clusters were gently pressed using a traditional Champagne press program, with careful separation of three distinct press cuts to preserve purity and balance. The primary fermentation, conducted with EC1118 yeast, took place from September 24 through October 15, 2021. Malolactic fermentation was intentionally blocked to retain freshness and precision.

The wine was bottled for secondary fermentation (tirage) on May 23, 2022, and aged for 42 months on its lees in the underground cellars at Chateau Frank. This extended aging contributes depth, texture, and complexity while maintaining vibrant structure.

Each bottle undergoes traditional hand disgorgement, followed by a dosage of 8 g/L. The disgorgement date is printed on every bottle, reflecting our commitment to transparency and craftsmanship.

### TASTING PROFILE

The 2021 Blanc de Noirs offers a compelling interplay of richness and precision. Aromatically, it opens with notes of red apple, wild strawberry, and subtle citrus zest, layered with hints of brioche and toasted almond from extended lees aging. On the palate, the wine is structured yet elegant, with fine, persistent mousse and a bright backbone of acidity that carries through a long, savory finish.

This versatility makes it an exceptional partner for both rich and savory cuisine. Ideal pairings include duck breast with cherry sauce, chicken liver pâté, mushroom and Parmesan risotto, aged cheeses, herb-roasted pork, savory pastries, or seared scallops with shaved Brussels sprouts.



---

## DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD. HAMMONDSPORT, NY 14840 [WWW.DRFRANKWINES.COM](http://WWW.DRFRANKWINES.COM)