## 2020 BRUT ROSÉ


#### Abstract

Since 1985 our méthode champenoise wines receive the utmost care from hand barvesting to a minimum of four years aging in bottle in our bistoric underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.


VARIETY:
VINIFICATION:
VESSEL:
FERMENTATION:
ÉLEVAGE:
DRYNESS:
ANALYSIS:
PRODUCTION:

81\% Pinot Noir, 10\% Pinot Meunier, $9 \%$ Chardonnay.
Whole Cluster Direct Press.
Stainless Steel. Temperature Controlled.
Traditional. 9\% barrel ferment Chardonnay.
Méthode Champenoise. 24 Months Minimum.
Dry. 0.8\% Residual Sugar.
12.5\% Alc.

290 Cases.

## METHOD

The grapes were hand-picked into small 40 kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. The 9\% of Chardonnay inthe blend was barrel fermented in used French oak. Once blended, the base wine was bottled the following Spring after harvest.
Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 24 months in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

## VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the early 1980s with the sole purpose of producing sparkling wines.

## THE WINE

Seductive and shimmering, the light rosé color pulls you into its lively fruitiness. Strawberries, dark cherries and earth circled by mouthwatering shale minerality completes this sunny and sophisticated wine.


