



2022 BRUT ROSÉ

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 story of our sparkling wines begins with Willy Frank, who dreamed of taking his father Konstantin's pioneering work one step further. In the 1970s, Willy began planting Chardonnay, Pinot Noir, and Pinot Meunier with the goal of producing traditional-method sparkling wine in the tradition of Champagne. His first vintage was released in 1985, at a time when few people recognized the Finger Lakes as a world-class wine region. Willy believed in the quality of these wines and remained committed to producing them, even when there was little established category for Finger Lakes sparkling wine. Today, 40 years later, his vision has become an important part of the Frank family legacy.

The Finger Lakes offers an ideal foundation for traditional-method sparkling wine. Our long, cool growing season preserves the natural acidity and freshness essential to sparkling wine, while the glacial soils and shale-rich vineyards of Keuka Lake contribute a distinct mineral character.

The result is fruit with the balance and structure needed to create sparkling wines that can develop complexity through extended aging.

THE WINEMAKING

The 2022 Brut Rosé is a blend of 57% Chardonnay, 38% Pinot Noir, 5% Pinot Noir from red barrels. The fruit was hand-harvested into small crates and carefully sorted both in the vineyard and again at the press. Following whole-cluster pressing, only the delicate Cuvée portion was selected, with three separate cuts carefully evaluated from each press. The 2022 growing season produced a low-yielding crop with ripe, flavorful fruit and excellent natural acidity.

To preserve the freshness and purity of the fruit, the base wines underwent primary fermentation without malolactic fermentation. Primary fermentation took place from September 16 through October 4, 2022, using EC1118 yeast. A small portion of Chardonnay was fermented in barrel to add complexity while maintaining the wine's bright, cool-climate character.

The wine was bottled for its secondary fermentation on May 19, 2023, following the traditional method. It then spent 39 months aging on its secondary lees in the underground cellar, developing greater depth and finesse before its first disgorgement on August 13, 2026. The final wine was dosed at 10 g/L using the 2024 Blanc de Noirs as the dosage wine. A total of 130 cases were produced.

TASTING PROFILE

The Dr. Konstantin Frank 2022 Brut Rosé features a light salmon color with fine bubbles and a delicate nose of fresh strawberries, red cherries, and subtle floral notes. On the palate, it offers an elegant mouthfeel with a balance of creamy texture and bright acidity, showcasing vibrant flavors of ripe strawberry and red cherry. The wine is both powerful and precise, with a crisp, long finish that leaves a lingering impression of red fruit and minerality, making it a sophisticated choice for any occasion.



DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD, HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM