



2021 WINTER SOLSTICE GEWÜRZTRAMINER

Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.



VARIETY:	100% Gewurztraminer.
VINIFICATION:	De-Stemmed. 12 Hour Skin Contact. Juice Chilled 3 Months Pre-Fermentation.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Juice Thawed then Traditional Fermentation.
ÉLEVAGE:	7 Months in 3 Ceramic Clayver Vessels.
DRYNESS:	Dry.
PRODUCTION:	129 Cases.

VINEYARD

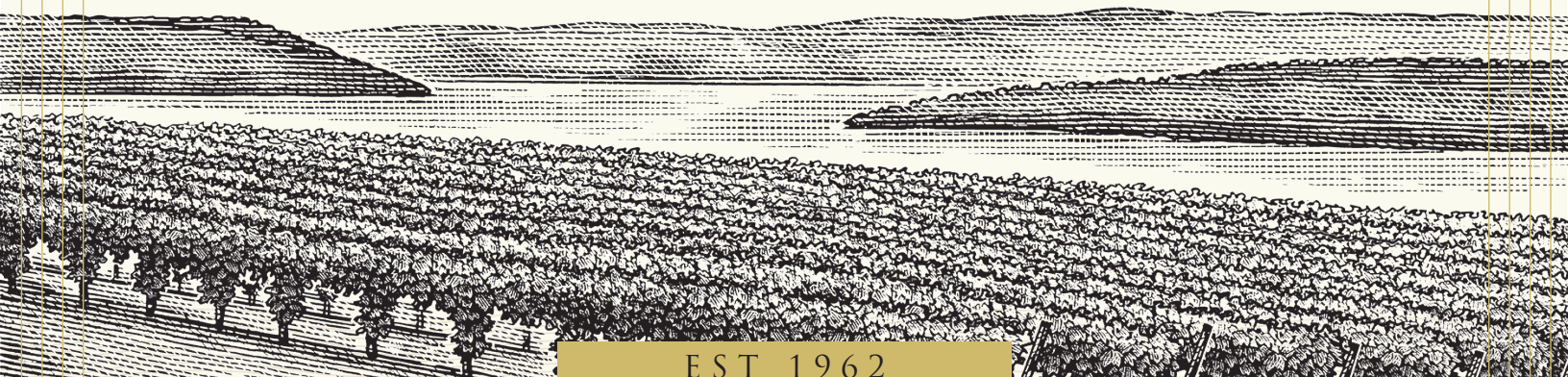
Gewürztraminer blocks on our Keuka vineyard were planted in 1968 and 1981 on 3309 rootstocks. Soils here are shallow, shale-based which add minerality, acidity, and elegance. Gewürztraminer was planted in 2012 on one four-acre plot on our Seneca estate vineyard. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

WINEMAKING:

This innovative wine utilizes the winemaking technique called Winter Fermentation. The Gewürztraminer grapes are harvested at normal times (not late harvest), then the juice from the pressed grapes are chilled at 32°F for three months then thawed and fermented beginning on the winter solstice. Once dry, the wine is aged for 7 months in 3 ceramic Clayver vessels. Clayver is a unique Italian-made ceramic fermentor. The containers are fired at twice the temperature of terracotta and require no coating or pre-treatment. Clayver vessels have a more modern shape as they are spherical at both ends.

THE WINE

Gewurztraminer's classic lychee, white flowers, and white pepper with an alluring twist of toasted sesame, dried herbs, chalk, and lemon cardamom. Powerful and seductive with a drying finish.



EST 1962

DR. KONSTANTIN FRANK WINERY

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