



2017 OLD VINES PINOT NOIR

Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.



**ACCOLADES
BEST BUY W&S**

VARIETY:	100% Pinot Noir.
VINIFICATION:	De-stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 3 Times Daily Manual Punchdowns.
ÉLEVAGE:	18 Months Aging. 2-4 Year Old French Oak.
DRYNESS:	Dry. 0.04%.
ANALYSIS:	12.9% Alc, 0.7 g/L R.S., 3.57 pH, 6.6 g/L TA.

VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The 2017 growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

VINEYARD

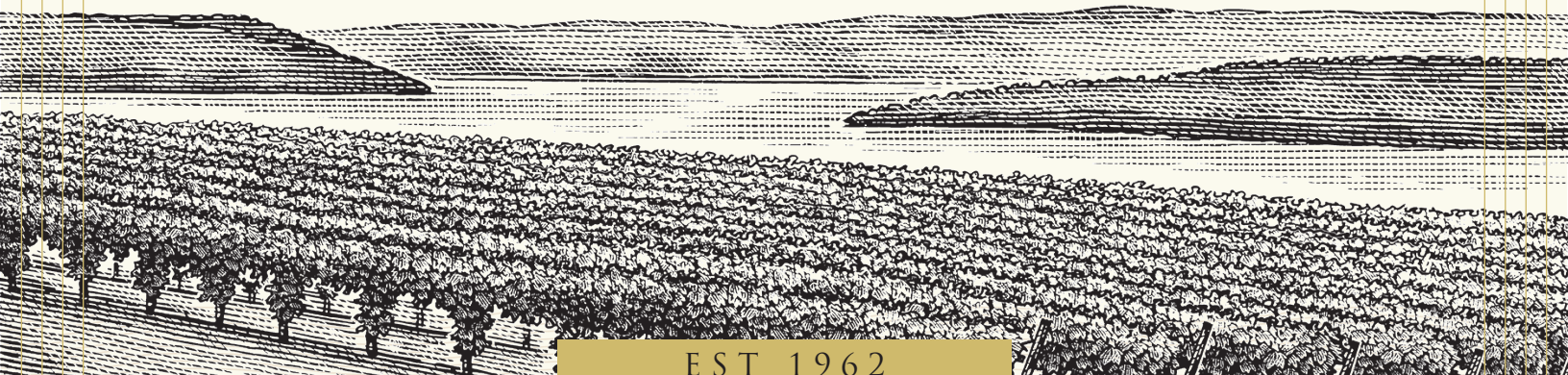
A blend of vineyard sites on Keuka and Seneca Lakes. Pinot Noir on our Keuka vineyard was planted in 1958, 1974, 1981, and 1986 with majority Clone 7 and 13. These are some of the oldest Pinot Noir vines in the Finger Lakes. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. Our Seneca vineyard is located in Hector, NY in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

Powerfully aromatic suggesting cranberry and red cherry woven with earthiness, leather, and subtle oak notes. Silken yet mineral texture evolving into a complex, long lasting finish.

FOOD PAIRING

Lean Beef (Filet), Roasted Duck, Mushrooms, Grilled Chicken, Veal Chops, Grilled Tuna, Pork Tenderloin, Fennel.



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DR. KONSTANTIN FRANK WINERY

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