



2019 CHARDONNAY

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.

VARIETY:	100% Chardonnay.
VINIFICATION:	De-Stemmed. Direct Press. 54% Barrel Fermented. Regular Bâtonnage.
VESSEL:	53% Stainless Steel. 47% French Barrels. 23% New Oak.
ÉLEVAGE:	9 Months Aging. French Barrels.
ANALYSIS:	13% Alc, 7.48 g/L R.S., 3.41 pH, 8.98 g/L TA.



VINTAGE

In 2019, budbreak and flowering started about two weeks later than normal. Temperatures during the summer were moderate, and much cooler than in 2018. August and September were cooler than average. Luckily, the weather in the fall was extremely favorable with extended periods of sunny and dry days followed by cool nights. This offered excellent conditions to fully ripen the grapes well into October.

VINEYARD

Chardonnay on our Keuka vineyard was planted in 1962, 1968, 1974, and 2000 on various rootstocks (143A, 188-15, 3309). These are some of the oldest Chardonnay vines in the Finger Lakes originally planted by our founder. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. 36% of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 and 188-15 rootstocks.

THE WINE

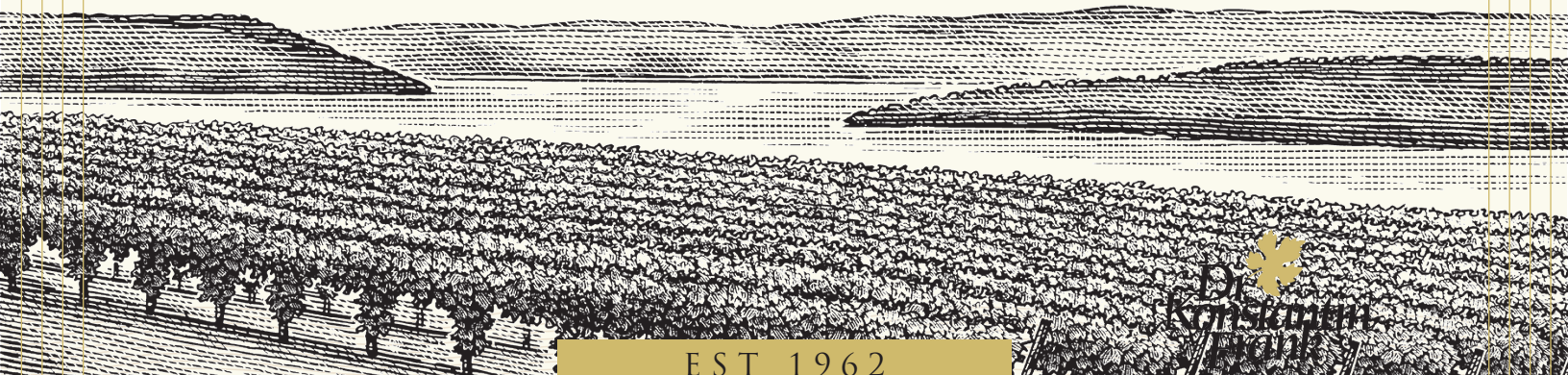
The 2019 Chardonnay offers a sweet spiced oaky richness with an undertone of slate and tea. The flavors - yellow apple, flower blossom, lemon curd, and honey - are delivered with a firm structure with a long almond-filled finish.

FOOD PAIRING

Lobster, White Fish, Salmon, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Butter Sauces, Creamy Goat or Sheep Cheese, Light Cream Sauces, Caesar Salad.

ACCOLADES

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