



2022 PINOT BLANC

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



VARIETY:	100% Pinot Blanc.
VINEYARD:	Sawmill Creek Vineyard.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.
STYLE:	Dry.
PRODUCTION:	240 Cases.

VINTAGE

The 2022 harvest was a special year for us as we celebrated our 60th harvest since the founding of our winery in 1962. The grapes this year were exceptional, albeit low in quantity due to a few -10°F nights in January. After overcoming the winter adversity, spring sprung beautifully on time and summer was hot and dry. The dry days and cool nights played a major role in developing aromatic qualities in smaller concentrated berries. The wines from this vintage are profound and striking, combining the best elements of cool and hot vintages collectively.

VINEYARD

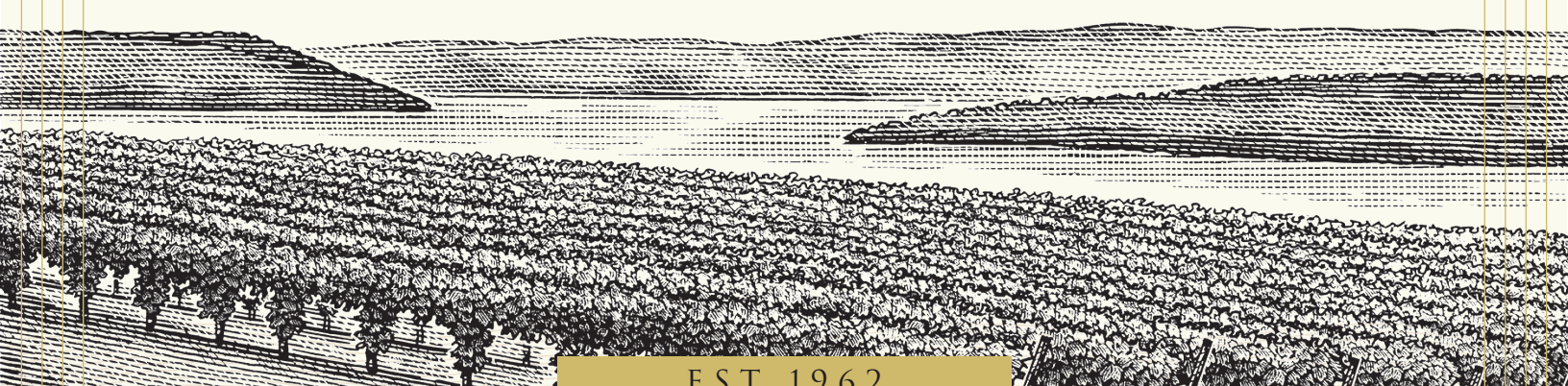
For decades, we have worked with Sawmill Creek Vineyards to source our Pinot Blanc. Located on the "Banana Belt" on the east side of Seneca Lake, the vineyard receives the greatest amount of sun coupled with a location that is nearest the deepest parts of Seneca Lake, thereby having a greater impact on temperature. Grapes grown here exhibit more tropical flavors – a consequence of greater ripeness.

THE WINE

Eloquently exotic glistening with fresh melon, lemon pith, baked red apple, and a hint of beeswax. It's ripe and rich in the mouth with lemon curd, apricot, ginger, and white flowers with a long-lasting creamy texture.

FOOD PAIRING

Scallops, Salmon, Turkey (Roasted), Chicken (Roasted or as a Salad), Goat Cheeses, Egg Dishes, Salads.



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DR. KONSTANTIN FRANK WINERY

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