



2022 PINOT GRIS

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% Pinot Gris.
VINIFICATION: De-stemmed. Direct Press.
VESSEL: Stainless Steel & 500l French Puncheons.
FERMENTATION: 50% Barrel Fermented in 500l French Puncheons.
AGING: 25% in 500l French Puncheons for 3 Months.
STYLE: Dry.

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

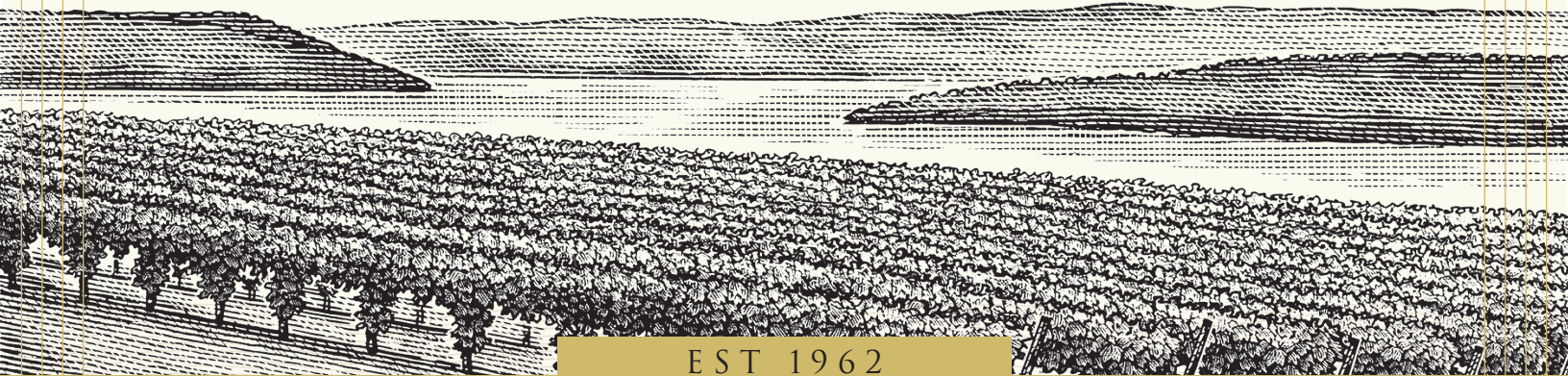
Pinot Gris was first brought to the Finger Lakes by our founder. Our current plots on our Keuka vineyard were planted in 1997, 1999, and 2002 on 18-15 rootstocks. Our Keuka vineyards have shallow, shale-based soils which adds minerality, acidity, and elegance. Pinot Gris was planted in 2012 on our Seneca vineyard located in Hector 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. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. Pinot Gris was planted here in 1990. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank.

THE WINE

Refined and elegant with delicate apricots, lemon oil, yellow pears, and ginger. It's round and generous with cherry blossom and a touch of sweet spice.

FOOD PAIRING

Antipasto, Goat Cheeses, Pasta with Seafood or Shellfish, Light Seafood Dishes, White Fishes, Mussels, Citrus Salads, Grilled Pork, Sausages.



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DR. KONSTANTIN FRANK WINERY

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