



2024 PINOT BLANC

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| 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. |
| PRODUCTION: | 155 Cases. |



VINTAGE

The 2024 growing season began with a historically mild winter, followed by an unseasonably warm spring, ranking among the warmest on record. This led to an early bud break, setting the stage for an accelerated growing cycle. Summer brought intense heat, with June and July among the hottest recorded, though consistent rainfall helped maintain vine health.

August delivered a welcome reprieve with cooler temperatures, allowing the grapes to develop complexity and balance. By early fall, most varieties were tracking nearly two weeks ahead of their typical ripening schedule. Fortunately, autumn provided ideal conditions—sunny, warm days paired with cool nights and low humidity—creating the perfect environment for a prolonged and meticulously timed harvest. With the rare luxury of choosing optimal picking times, we believe the 2024 wines will be nothing short of exceptional, showcasing remarkable ripeness, structure, and depth.

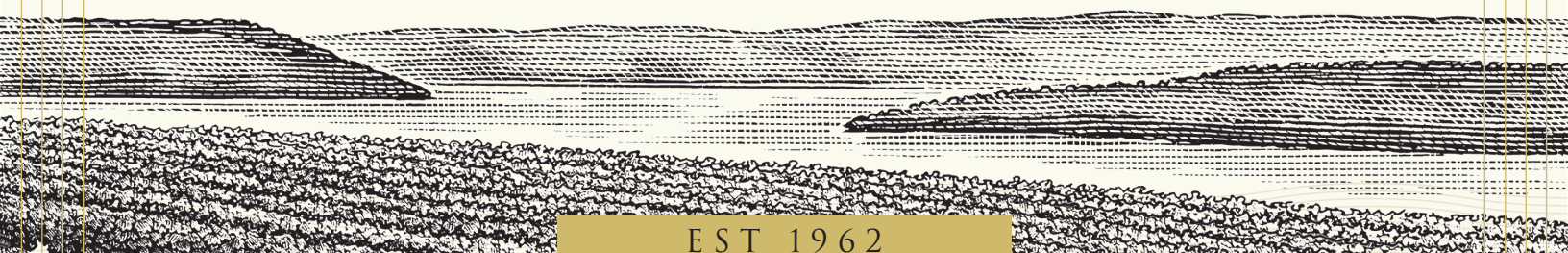
VINEYARD

For many years, we have partnered with Sawmill Creek Vineyards to obtain our Pinot Blanc. Positioned on the "Banana Belt" on the eastern side of Seneca Lake, the vineyard benefits from the most sunlight and is located closest to the deepest parts of Seneca Lake, resulting in a greater influence on temperature. The grapes grown here showcase more tropical flavors due to enhanced ripeness.

THE WINE

The 2024 Pinot Blanc is elegant yet generous, offering aromas of ripe apricot, lemon curd, and bright orange zest, lifted by delicate white flowers. On the palate, it is dry and full bodied, with a creamy richness balanced by fresh citrus-driven acidity. Layers of stone fruit and citrus carry through to a long, textured finish, showcasing both finesse and weight. This wine highlights the depth and structure that Pinot Blanc can achieve in the Finger Lakes.

Perfect with seafood like seared scallops or lobster, it also complements roasted poultry, creamy pastas, and alpine-style cheeses.



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