



FOR FOUR GENERATIONS THE FRANK FAMILY HAS PRODUCED WINES OF THE HIGHEST *quality* IN THE TRADITION OF THE *legendary* DR. KONSTANTIN FRANK, "*Father of Vinifera*" IN THE EASTERN UNITED STATES.

TOP 100 WINERY OF 2019
WINE & SPIRITS

2018 WINERY OF THE YEAR
NY WINE CLASSIC

ALL STAR WINE BRAND
WINE & SPIRITS MAGAZINE

DR. KONSTANTIN FRANK WINERY
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Our Heritage

Dr. Konstantin Frank Winery is a Four Generation family run business which began in 1962. Konstantin Frank ignited the “Vinifera Revolution” a movement that forever changed the course of wine in the Finger Lakes.

Our Founder, Dr. Konstantin Frank

Konstantin was of German heritage, born and raised in Ukraine. He held a Ph.D. in viticulture from the Polytechnic Institute of Odessa and became a successful viticulture professor and vineyard consultant. After WWII, he immigrated to the United States with his family. After a brief stay in New York City, Konstantin moved upstate to take a position at Cornell University’s Geneva Experiment Station.

Dr. Frank believed from his years in Ukraine that the lack of proper rootstock, not the cold climate, was the reason for the failure of *Vitis vinifera* vines in the Finger Lakes region. He continued to promote his beliefs and to seek a sympathetic ear, which he found in Charles Fournier, a French champagne maker and President of nearby Gold Seal Vineyards. Communicating in French, Dr. Frank revealed to Fournier about his research for growing the delicate European *vinifera* grape varieties in cold climates. After purchasing some land on the western shores of Keuka Lake in 1958, Konstantin began grafting native rootstock from N. America with *Vitis vinifera* and was able to successfully grow the European grape varieties. For the first time in history, the Northeastern United States could produce European wine varieties (i.e. Chardonnay, Riesling, etc.).

In 1962, merely a decade after arriving in America, Dr. Frank founded Vinifera Wine Cellars. At the age of 63, Konstantin began a whole new adventure and paved the way for producing *vinifera* wines in the Eastern United States. The winery quickly earned a reputation for spectacular Rieslings and its original planting of vines formed the backbone of New York’s world-class wines.





JOHANNISBERG
RIESLING
PLANTED 1965 PRUNED 1971



Second Generation, Willy Frank

Dr. Frank's son, Willy Frank, took over the winery in the early 1980s. Never content to rest on his laurels, Willy Frank continued the tradition of excellence and determination. Willy started "Chateau Frank" which produces exclusively sparkling wines. Chateau Frank adheres to the methode champenoise using the three classic French Champagne grape varieties - Chardonnay, Pinot Noir, and Pinot Meunier. This successfully created another first for the Finger Lakes Region of New York. 1985 was the first commercial release of our Champagne Method wines. Willy Frank purchased the old Western New York Wine Company which was in operation until prohibition. This property next to the original winery is now on the national historical registry. The original cellar is ideal for the long-term aging of sparkling wines.

A place where bottles will age in secondary fermentation for 5 years. It has since been remodeled to offer guests reserve tasting experiences. Beginning with the 2012 vintage, the Chateau Frank label has been combined into the Dr. Konstantin Frank range of wines.

Aside from Willy's advances at the winery, he is most known for his advocacy for the Finger Lakes across the entire country. He knew that in order for Finger Lakes wines to be respected on the global spectrum there needed to be enough production for global reach. Willy traveled extensively across the globe expanding the markets for Finger Lakes wines during a time where these wines were unknown to those outside of New York state.

Third Generation, Fred Frank

Willy's son, Frederick Frank, took over leadership of the winery in 1993. After graduating from Cornell, Fred worked for Banfi Vintners in sales from 1979 to 1982, before attending Geisenheim Research Institute for Viticulture and Enology in West Germany in 1982-1983. He was managing director of Old Brookville Vineyard at Banfi from 1984 to 1993.

During the difficult financial times of the early 1990s, Fred expanded production with the introduction of a value brand called Salmon Run, which is in honor of the majestic landlocked Salmon in Keuka Lake. Under

Fred's leadership, the winery's production and amount of medals earned have increased greatly. Wines from Dr. Frank's winery are now available in over 30 states, making them among the most visible and well-known produced in New York State. The winery draws 70,000 visitors each year, providing a considerable boost for the local economy.

In 2007, Fred planted the first Gruner Veltliner vines on their estate vineyards on Seneca Lake. These are some of the first, and now oldest Gruner Veltliner vines in the Finger Lakes.



Fourth Generation, Meaghan Frank

Meaghan joined the family business in 2013 as General Manager. Meaghan received her MBA from the University of Adelaide in Australia, which has one of the top wine business programs in the world. In addition, Meaghan completed her second Master's degree in enology from Cornell University in December 2015. With combined expertise in wine business and winemaking, Meaghan plans to revolutionize the way the winery is run as well as the quality of the wines.

Meaghan's influence in just a short few years can be easily seen. Guest experience is her top priority with the creation of the 1962 Reserve Tasting and 1886 Food and Wine Experience. Our highest range of wines, the Helm Series, was developed in 2016 by Meaghan to respect the women behind the scenes throughout the generations: Hilda, Eugenia, Lena, and Margrit. In 2017 Meaghan joined together the Chateau Frank and Dr. Konstantin Frank labels under one logical brand.

Why the Finger Lakes



are special.



The Finger Lakes region is a 4,000 square mile, triangular shaped region in the Allegheny Plateau, located roughly between Rochester and Syracuse, with the apex at Corning. The plateau consists of layers of calcareous shale in the north and alternating layers of sandstone and shale in the south. The soft sandstone is easily eroded, producing an undulating landscape of hilltops, divided by long, narrow valleys 1,000 to 1,200 feet below.

Over successive ice ages, during the last several million years, massive ice sheets carved out long, narrow depressions that subsequently filled up with water and became the region's Finger Lakes. The three AVAs consist of the Finger Lakes district, Seneca and Cayuga. The latter two are located within the Finger Lakes AVA.

The soil consists of a shallow layer of topsoil perched on top of sloping shale beds. The soil is fast draining and low in nutrients, ideal for quality grape production. The steep slope drains cold air to the valley bottoms, while the lakes have the dual benefit of being a store of warm water in the autumn and winter, moderating the more extreme effects of the regions winter weather and autumn frosts while, at the same time, being cooler in the summer, also moderating the extremes of summer weather.

One added benefit is that in the spring the lakes are slow to warm up, delaying bud break and reducing the chance that early buds could be damaged by a spring frost. Lake Ontario, only about 30 miles to the north, also helps to moderate the weather.

The region sits at roughly 43 degrees north latitude, which puts it just slightly south of Bordeaux and Oregon's North Willamette Valley and well south of Europe's traditional Riesling producing areas. The growing season ranges from 190 days (Seneca Lake) to 205 days (Cayuga Lake).

At 2,500 growing degree days (the sum total of degrees above 50 F between April 1 and October 30), the region has a growing environment slightly warmer than France's Loire Valley or California's central coast, even though winter temperatures are much colder.

The region has 129 wineries, covering 9,432 acres of vineyards, and is New York's largest wine producing region.

A photograph of a dark wine bottle resting on a thick, gnarled, weathered vine trunk. The bottle's label is white with black text and a small logo. The text on the label includes 'Dr. Konstantin Frank', 'EST. 1966', '2015 OLD VINES PINOT', and 'FINGER LAKE'. The background is a blurred vineyard with green leaves and clusters of grapes. The overall scene is outdoors on a gravelly ground.

**OLD
VINES
MAKE
GREAT
WINE**

How Old Are Our Vines?

- Riesling: Oldest Vines 1958
- Pinot Noir: Oldest Vines 1958
- Chardonnay: Oldest Vines 1962
- Gewurztraminer: Oldest Vines 1968
- Caberner Franc: Oldest Vines 1974
- Cabernet Sauvignon: Oldest Vines 1974
- Merlot: Oldest Vines 1981
- Rkatsiteli: Oldest Vines 1983

The Benefits of Old Vines

- The older the vine, the deeper the root system. The deeper the root system, the more nutrients the vine pulls from the soils resulting in a more complex character.
- Old vines have root systems that have grown deep and laterally over a wide area of soil. The vine then can handle different climate conditions every year.
- The older the vine, the more balanced it is. Meaning, the foliage, the roots, and the structure naturally produce a number of grapes that the plant can mature well. This results in limited yields of grapes, but always a consistent and high-level of quality.
- The vine and its grapes are most adapted to the climate. They learn to self-regulate.
- Older vines produce smaller berries, which can lead to more structured wines. There's a greater ratio of tannin-packed skin to juice.
- Young vines are like young people, often vigorous to a fault. They produce more fruit than they can ripen.

Why do cool climates produce the best grapes?

In warm climates, grapes generally ripen early when the weather is still warm or hot. This faster ripening causes rapid development of sugars, a rapid loss of acid, and high pH. Therefore, the resulting juice is unbalanced. Insufficient time to accumulate chemical compounds which adds aroma and flavor distinction to the final wine.

In cool climates with high diurnal temperature swings (the difference between night and day temperatures), the ripening process slows. The slower development of components better balances sugars, acids, and pH. The longer growing season allows more aroma and flavor constituents to be accumulated making the finished wine more complexed.

THE DR. FRANK COLLECTION

We offer over 30 different wines to discover ranging from sparkling to still, traditional to unique grape varieties, and bone-dry to sweet. Our Estate vineyards are home to some of the oldest vines in America dating back to 1957.

At our special site, history can be tasted.



Since 1985 our **Méthode Champenoise** wines receive the utmost care from hand harvesting to a minimum 4 years aging in bottle in our historic underground cellar.



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.



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



Our **Helm Series** is our most distinctive wines focusing on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels.

OUR VINEYARDS

KEUKA LAKE VINEYARDS

Our vineyards on Keuka Lake are situated on the west side of the lake east-facing on very steep slopes. Elevations range from 950 ft to 1200 ft (Keuka Lake is at 710 ft above sea level). The shallow soils are both Volusia channery silt loam and Mardin channery silt loam which are acidic with high levels of shale.

Keuka Lake is a bit cooler compared to Seneca Lake as the deepest part of the lake is roughly 187 feet. Not every year, but during the coldest winters, Keuka Lake can freeze over. The cooler mesoclimate of our vineyards lends itself to a more mineral style of Riesling. Red grape varieties grown on our Keuka vineyards provide acidity and elegance.

The cooler climate is perfect for the production of traditional method sparkling wine. All of our Chardonnay, Pinot Noir, and Pinot Meunier used for our sparkling wines are grown on Keuka Lake.

In total, we have 11 varieties planted on Keuka Lake on 70 acres:

- Riesling – Oldest vines 1958
- Chardonnay – Oldest vines 1962
- Rkatsiteli – Oldest vines 1983
- Gewurztraminer – Oldest vines 1968
- Pinot Gris – Oldest vines 1997
- Pinot Noir – Oldest vines 1958
- Pinot Meunier – Oldest vines 1980
- Cabernet Franc – Oldest vines 1974
- Merlot – Oldest vines 1981
- Cabernet Sauvignon – Oldest vines 1974
- Amur



SENECA LAKE VINEYARDS

In 2006, Fred Frank led the search and eventual purchase of a 60 acre plot on the east coast of Seneca Lake. The plot of land is uniquely positioned near the deepest parts of Seneca Lake where the depths reach 680 feet deep. The depth of the lake here presents a warmer mesoclimate than on Keuka Lake by a few degrees over the growing season. Fred was aware of the future effects of climate change and was looking for land to plant more delicate varieties like Gruner Veltliner, Pinot Noir, Pinot Gris, Saperavi, and Blaufrankisch.

The first variety Fred wanted to plant was Gruner Veltliner. During his studies in Europe he fell in love with the Gruner wines from Austria and knew the Finger Lakes would be a great home. Between 2008 and 2011, Fred planted nearly 9 acres of Gruner Veltliner, the most under vine for one winery on the east coast.

35 acres of Riesling were planted between 2007 and 2010. Riesling here expresses more riper fruit with the increased temperatures and deep honeoye loam soil.

In 2017, the adjacent land became available for sale, just south of the current vineyard. The 30 acres was purchased and soil preparations are underway with a tentative planting of 2021.



Wine & Spirits

SUMMER SPARKLERS



AUGUST 2020
 \$5.99
 www.wineandspirits.com

CRUSHABLE SPARKLERS

THE TOP 25 BRANDS FROM A DECADE OF TASTINGS

When it comes to making sipping sparkling wine the price for most is drinking, and a decade has led to the expensive stuff. The good news is that over the past 10 years, there's been a surge—more than 1,000 brands (some with an equal number of blind tastings) are in the mix. Many of us are looking for something to make them and for drinking. Crushable will give you a favorite sparkling wine to drink and a list of brands to try.

ILLUSTRATION BY THE WINE SOCIETY

BY THE WINE SOCIETY

CURED MEATS

Salami, prosciutto and soppressata are some of the most popular cured meats. They're highly flavorful and can be used in a variety of ways, from sandwiches to pasta.

ITALIAN SALAMI
 Cured meats are made from pork, beef, or lamb, and are often flavored with herbs and spices. They are typically sliced and served with bread or cheese.

PROSCIUTTO
 This is a dry-cured ham that is typically served sliced and paired with cheese and bread.

SOPPRESSATA
 This is a spicy, dry-cured salami that is often served with bread and cheese.

OTHER CURED MEATS
 There are many other types of cured meats, including chorizo, pepperoni, and bresaola.



BRUT
 This is a dry sparkling wine with a light, crisp flavor.

EXTRA DRY
 This is a slightly sweeter sparkling wine with a more pronounced flavor.

EXTRA DRY
 This is a sparkling wine with a medium level of sweetness.

EXTRA DRY
 This is a sparkling wine with a light, crisp flavor.



EXTRA DRY
 This is a sparkling wine with a light, crisp flavor.

EXTRA DRY
 This is a sparkling wine with a light, crisp flavor.

Current & Past Vintage Accolades

BLANC DE BLANCS

90 Wine Enthusiast ('16)
90 Robert Parker ('14)
90 Wine Enthusiast ('14)
94 American Wine Society ('13)
92 Wine & Spirits ('12)

BLANC DE NOIRS

91 Decanter ('16)
91 Wine Enthusiast ('16)
92 Wine Enthusiast ('14)
91 Robert Parker ('14)
91 Robert Parker ('13)
91 Wine & Spirits ('13)
Year's Best Sparkler W&S ('13)
90 James Suckling ('13)
90 Wine & Spirits ('12)
90 Wine Enthusiast ('12)

BLAUFRÄNKISCH

88 Best Buy Wine & Spirits ('17)
91 James Suckling ('16)
91 Jamie Goode ('16)
Red Wine of the Year NY Classic ('16)

BRUT

91 Wine & Spirits ('16)
Gold SF Chronicle ('16)
92 Wine & Spirits ('14)
Year's Best Sparkler W&S ('14)
90 Wine Advocate ('14)
90 Wine & Spirits ('13)
Best Buy Wine & Spirits ('13)
91 Wine Enthusiast ('12)

BRUT ROSÉ

90 Wine Enthusiast ('17)
95 American Wine Society ('13)
90 Wine & Spirits ('13)
Year's Best Sparkler W&S ('13)

CABERNET FRANC

89 Wine Enthusiast ('16)
89 Robert Parker ('16)
92 Jamie Goode ('15)

CÉLÈBRE

89 Wine Enthusiast
88 Wine Advocate

CHARDONNAY

90 Best Buy WE ('19)
88 Wine Advocate ('17)
88 Wine & Spirits ('17)

DRY RIESLING

90 Wine Advocate ('19)
Bronze SF Chronicle ('18)
89 Wine Enthusiast ('17)
89 Robert Parker ('17)
90 Robert Parker ('16)
91 Wine & Spirits ('15)
#74 Best Buy WE (2015)

DRY ROSÉ OF CABERNET FRANC

92 Beverage Dynamics ('18)
88 Wine Enthusiast ('18)

DRY ROSÉ OF PINOT NOIR

89 Wine Enthusiast ('18)
87 Wine Enthusiast ('17)

EUGENIA DRY RIESLING

93 Decanter ('19)
93 Vinous ('17)
91 Robert Parker ('17)
Year's Best Riesling W&S ('17)
91 Jamie Goodie (2016)

GEWÜRZTRAMINER

88 Wine Advocate ('19)
88 Best Buy W&S ('18)
91 Points Wine & Spirits ('17)
89 Points Jamie Goode ('17)
88 Wine & Spirits ('16)

GRÜNER VELTLINER

91 Decanter ('19)
88 Best Buy W&S ('18)
88 Robert Parker ('17)
91 Wine & Spirits ('16)
Top 100 Best Buy W&S ('16)

HILDA CHARDONNAY

91 Wine Enthusiast ('17)
89 Wine Spectator ('17)
90 Wine & Spirits ('16)
Year's Best Chardonnay W&S ('16)

LENA RESERVE

91 Robert Parker ('16)
93 Points Jamie Goode ('15)

MARGRIT DRY RIESLING

91 Wine Enthusiast ('19)
91 Wine & Spirits ('17)
Year's Best Riesling W&S ('17)
91 Wine & Spirits ('16)
Year's Best Riesling W&S ('16)
90 Wine Spectator ('16)

MUSCAT OTTONEL

93 American Wine Society ('17)
88 Wine & Spirits ('17)

PINOT BLANC

89 Wine & Spirits ('17)

OLD VINES PINOT NOIR

90 Wine Enthusiast ('17)
88 Best Buy W&S ('17)
91 Jamie Goode ('16)
90 Wine Enthusiast ('16)
Editor's Choice WE ('16)

PINOT GRIS

89 Wine Advocate ('19)
91 Wine Enthusiast ('17)
90 Vinous ('17)
88 Wine Enthusiast ('16)

RESERVE GEWÜRZTRAMINER

90 Wine Enthusiast ('18)
91 Wine Enthusiast ('17)

RESERVE RIESLING

88 Wine Enthusiast ('17)
88 Wine Enthusiast ('16)

RKATSITELI

90 Wine Advocate ('19)
93 James Suckling ('17)
91 Jamie Goode ('17)
Best Buy Wine & Spirits ('17)

SAPERAVI

91 James Suckling ('17)
90 Wine & Spirits ('17)
90 Robert Parker ('16)

SAUVIGNON BLANC

89 Robert Parker ('17)
89 Wine Enthusiast ('17)
89 Wine Enthusiast ('16)

SEMI-DRY RIESLING

90 Wine Enthusiast ('19)
91 Wine Enthusiast ('18)
Editor's Choice WE ('18)
90 Robert Parker ('17)
90 Robert Parker ('16)

Dr. Konstantin Frank Winery Named Wine & Spirits Magazine's Top 100 Winery of 2019

Dr. Konstantin Frank Winery was named by Wine & Spirits Magazine as one of the Top 100 Wineries of 2019. In the international field of 100 wineries, Dr. Konstantin Frank Winery joins such prestigious wineries as Champagne Krug, Domaine de Pégu, Joh. Jos. Prüm, Marchesi Antinori, Ridge Vineyards, and many others. Dr. Konstantin Frank Winery was the only winery named from the Finger Lakes region of New York. The winery previously was named Wine & Spirits Magazine Top 100 in 2016.

“We took a different approach to our tasting this year by focusing on specific regions and delving deeper into them,” said Joshua Greene, editor of Wine & Spirits Magazine. “Our concentrated tastings led to fiercer competition among the great wines of the world to earn a spot in our Top 100.”

“We are honored to be in the Top 100 wineries in the world

for a second time in 2019,” exclaims third-generation owner and current President Fred Frank. “This is a true testament to our dedicated vineyard and winery team who are committed to the highest uncompromising quality of our fruit.”

Fourth-generation owner and current Vice President Meaghan Frank elaborates, “I like to think Konstantin would be proud to see how far we’ve come in the last 60 years. Our goal is to keep moving forward; that means embracing new technology and equipment, continuing to develop estate vineyards and investing in the people that make our winery so special.”

The success of the wines tasted by Wine & Spirits were a combination of many factors integrating together. “The 2016 and 2017 vintages were picture perfect for us,” said Mark Veraguth, Head Winemaker for over 30 years. “2016



brought bold flavors and beautiful ripe tannins in the reds while in 2017 we had clean, delightful aromas with perfect acidity levels from the moderate temperature weather.”

Dr. Konstantin Frank 2014 Brut, which received 92 points from Wine & Spirits, was the outcome of an ideally natural vintage. “Everything ripened evenly,” explains Sparkling Winemaker Eric Bauman. “The grapes were very clean with no rot. The technical analysis of the wine was perfectly in balance and needed no adjustment. The vintage gave us fruit with very bright acidity, full fruit concentration, and a rounder mouthfeel.” Bauman trained with J Vineyards and Piper Sonoma in California before joining Dr. Konstantin Frank Winery in 2005 where he trained with Barbara and Willy Frank.

“The biggest impact on the success of the wines is the overall health and condition of the fruit, especially in aromatic whites where it is hard to hide imperfections,” explains Assistant Vineyard Manager Brien Gardner. “We cannot take any shortcuts and we need to be in the vineyards every day taking care of the grapes.”

“In 2018 we spent a year going through old documents written by Dr. Konstantin and his first vineyard manager Walter Volz,” says Brand Manager Brandon Thomas. “One of the major influences to the success of our wines is our old vines. They are more adapted to our environment, and the roots dig much deeper into the soil to pull out more nutrients which in turn develops more complexity in the wines.” During the research it was confirmed the home vineyard on Keuka Lake has Pinot Noir and Riesling aged 61 years old, Chardonnay aged 57 years old, and Gewurztraminer aged 51 years old. Their Pinot Noir planted in 1958 represents the second oldest Pinot Noir vines in America.

Over the past 12 months, Dr. Konstantin Frank Winery was awarded as one of Wine & Spirits All-Stars of 2018, an international list of only 50 wineries and the only New York winery listed; Winery of the Year in 2018 by the New York Wine Classic; 10 Best Tasting Rooms in America by USA Today; and One of 11 Best Wineries in the United States by Men’s Journal.



92
POINTS



91
POINTS



91
POINTS



91
POINTS



Dr. Konstantin Frank Awarded Winery of the Year and Best Red Wine at the 33rd New York Wine Classic

Dr. Konstantin Frank Winery was awarded on August 8th, 2018 the title “Winery of the Year” as well as the “Best Red Wine” for their 2016 Blaüfrankisch in the 33rd New York Wine Classic. This is the third time Dr. Konstantin Frank Winery was awarded as “Winery of the Year.” In 2012, its 50th anniversary year, Dr. Konstantin Frank won both the Governor’s Cup and the Winery of the Year award. It also won Winery of the Year in 2006 and the Governor’s Cup in 1997.

This year’s competition included 853 New York wines and 71 Hard Ciders from several regions across New York State including Central New York, Finger Lakes, Lake Champlain, Lake Erie, Long Island, Hudson Valley, Niagara Escarpment, Thousand Islands, and Upper Hudson Valley. The awards were based on blind tastings by 21 expert judges from across the country. Judges included prominent wine writers, restaurateurs, retailers, and wine educators. Judging panels determined the initial awards, with top-scoring wines evaluated by all 21 judges for Best of Category and Governor’s Cup awards.

Dr. Konstantin Frank Winery President Fred Frank said, “We’re very excited to receive the Winery of the Year

award from the New York Wine Classic. We feel it’s a testament to the team here at Dr. Konstantin Frank and the great range of quality wines we produce. It’s a wonderful honor!” Fourth generation and current General Manager Meghan Frank elaborated, “Our founder, Dr. Konstantin Frank constantly said, ‘Americans deserve only excellent.’ For 56 years we have expanded upon Konstantin’s legacy with an incredible group who has worked tirelessly to produce the best quality wine from our old vine vineyards. My father Fred and I are delighted about this achievement and are so proud of our talented and hardworking team.”

Earlier in the year, Dr. Konstantin Frank Winery was awarded as one of Wine & Spirits All-Stars of 2018, an international list of only 50 wineries and the only New York winery listed. Winery of the Year by the New York Wine Classic confirms their ambitions to produce only the highest quality wines.



MEN'S JOURNAL

February 2019

The 11 Best Wineries in the United States

The environment around New York's glacial Finger Lakes has proven to be prime real estate for Riesling vineyards, and there are now over 100 wineries in the area. At Dr. Konstantin Frank Winery, you can get all the history: Frank was the vintner responsible for introducing the Riesling (and Gewürztraminer) grapes to the Finger Lakes via Vinifera Wine Cellars. Frank's son later developed Chateau Frank sparkling wines, and his son launched the more affordable Salmon Run line. Tastings in the Dr. Konstantin Frank Tasting Room are complimentary (and boast picturesque views of Keuka Lake); for a more private experience (and access to more premium wines and limited releases), you can reserve the newly opened 1962 Reserve Tasting Room.



Wine & Spirits

BEST BUY 2017 BLAUFRANKISCH

BEST BUY 2018 GEWURZTRAMINER

BEST BUY 2018 GRUNER VELTLINER

2019 VALUE ALL-STAR

92 PTS 2014 BRUT

YEAR'S BEST PINOT NOIR

91 PTS 2016 OLD VINES PINOT NOIR

91 PTS 2017 PINOT GRIS

91 PTS 2017 MARGRIT DRY RIESLING

YEAR'S BEST SUMMER SPARKLERS

92 PTS 2012 BLANC DE BLANCS

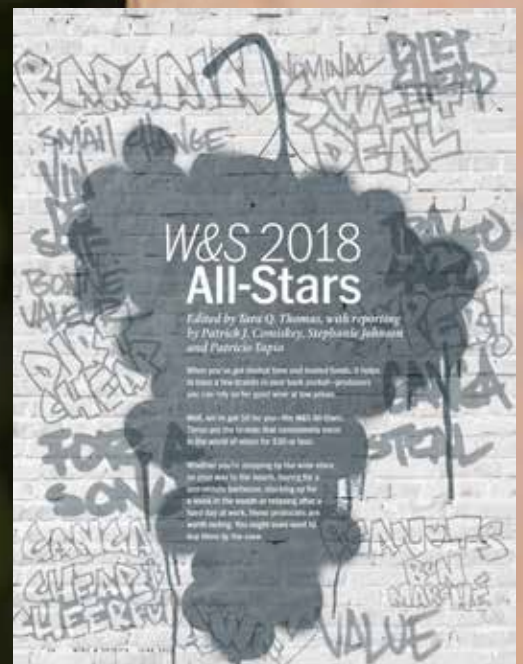
91 PTS 2013 BLANC DE NOIRS

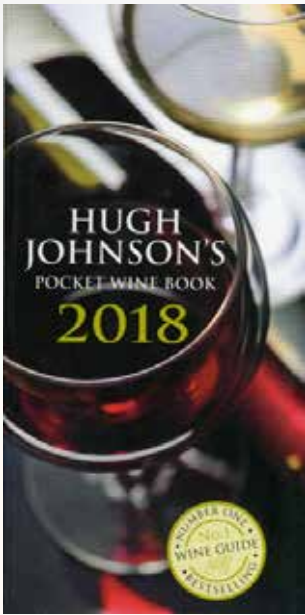
YEAR'S BEST US CHARDONNAYS

91 PTS 2016 MARGRIT DRY RIESLING

TOP 100 BEST BUYS OF 2018

2018 ALL-STAR WINE BRAND





Hugh Johnson's Pocket Wine Book



“Four Star Rating”

Hugh Johnson's Pocket Wine Book, the number one best-selling wine guide, gave Dr. Frank's its highest rating of four stars. Johnson notes that Dr. Frank's is “One of the country's leading Riesling producers.” He also mentions that the winery produces fine Gewürztraminer, Grüner Veltliner, Pinot Noir and Rkatsiteli.



USA TODAY

#10 Best Tasting Room in America

A panel of experts partnered with 10Best editors to pick the initial 20 nominees, and the top 10 winners were determined by popular vote. Experts Jill Barth, a Provence Wine Master; Shana Clarke, Wine Editor for inside.com and contributor to Eat Sip Trip; Karen MacNeil, one of the foremost wine experts in the U.S.; and June Rodil, a Master Sommelier were chosen for their knowledge of wine and the American wine scene.



2019 TEXSOM International Wine Awards

Judge's Selection Award. Variety - Riesling (Off-Dry).
Dr. Konstantin Frank Reserve Riesling 2013



TEXSOM



Dr.
Konstantin
Frank



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