



# 2020 DRY RIESLING

*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.*

VINIFICATION: De-Stemmed. Direct Press.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Unoaked. 5 Months Lees Aging.

## VINTAGE

Hot and dry is a great way to describe the 2020 growing season. The trend of late bud break continues, beginning in mid-May. A month later in mid-June, most varieties began flowering and fruit set. Between bud break and fruit set, it was warm and dry with only considerable rainfall a handful of times. This allowed the bunches to fertilize properly. Throughout the growing season we were blessed with hot and dry conditions. This kept disease pressure very low. Luckily, our old vines are able to withstand drought conditions. The warm and dry weather continued into the fall allowing us to fully ripen grapes well into October. The 2020 vintage was one of the best years in recent memory.

## VINEYARD

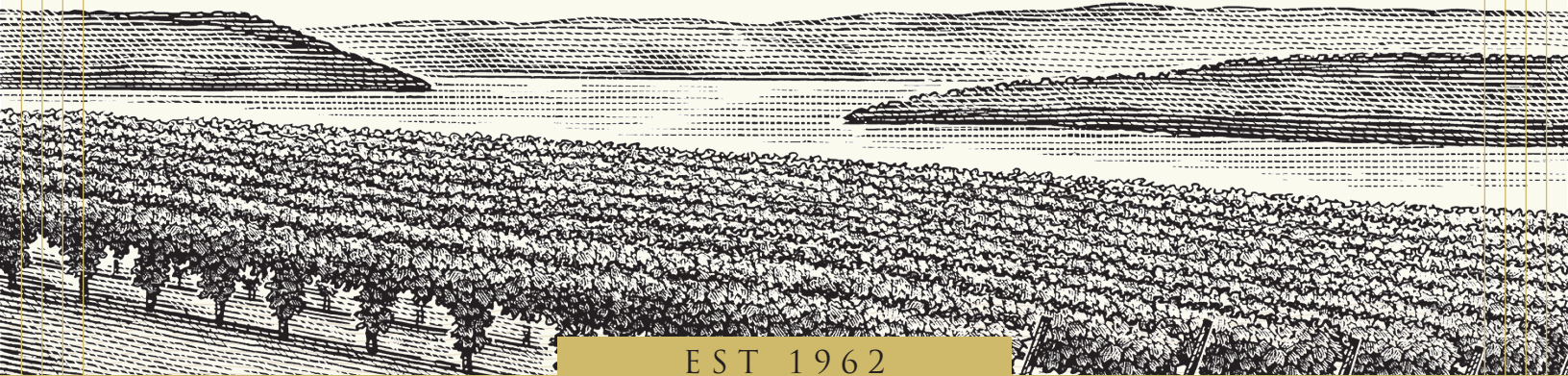
Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance. Riesling was planted in 2007, 2008, 2010, and 2012 on our Seneca estate vineyard with 90 and 356 clones. 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. Riesling was planted in 1985.

## THE WINE

Ripe and tropical, harmonizing fresh lime juice, fresh citrus and petrol stoniness from the Keuka vineyards with cantaloupe and tangerine from the Seneca vineyards. Behind the zingy freshness are a rich body and a discreet creaminess which form a well-balanced union ideal for long-term aging.

## FOOD PAIRING

Apples, Soft Cheeses, Chicken (Poached, Lightly Prepared), White Fish (Lightly Prepared), Salad (Green Fruits, Seafood), Green Vegetable Dishes, Sushi.



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DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD. HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM