



2020 CHARDONNAY

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% Chardonnay.
VINIFICATION:	De-Stemmed. Direct Press. 42% Barrel Fermented. Regular Bâtonnage.
VESSEL:	47% Stainless Steel. 53% French Barrels.
ÉLEVAGE:	9 Months Aging. French Barrels.



VINTAGE

Hot and dry. 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. These weather conditions result in grapes with small berries and ripe flavors giving the wines a fruit-forward profound concentration.

VINEYARD

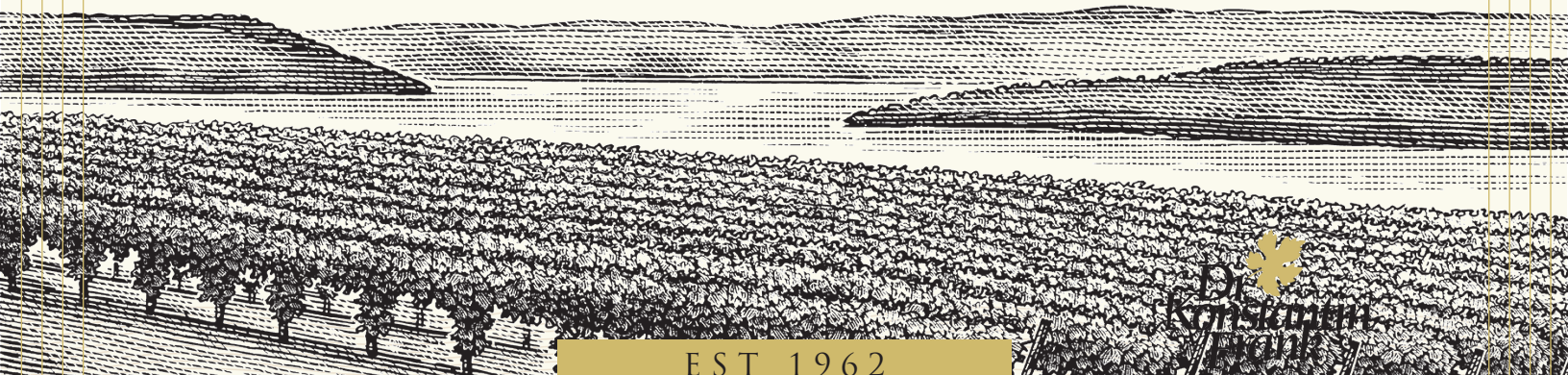
Chardonnay on our Keuka vineyard was planted in 1962, 1968, 1974, and 2000 on various rootstocks (143A, 188-15, 3309). These are some of the oldest Chardonnay vines in the Finger Lakes originally planted by our founder. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance. 36% of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. The vineyard was planted in 1985 by Walter Volz, the winery's first Vineyard Manager. This vineyard is managed by Eric Volz, current Vineyard Manager for the winery, who worked alongside his father Walter and grandfather, Dr. Konstantin Frank. Soils here are shallow with high natural acidity and high amounts of shale. The vines are planted on 3309 and 188-15 rootstocks.

THE WINE

The 2020 Chardonnay offers a sweet spiced apricot richness with an undertone of slate and tea. The flavors - yellow apple, flower blossom, lemon curd, and ripe melons - are delivered with a firm structure with a long almond-filled finish.

FOOD PAIRING

Lobster, White Fish, Shrimp, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Creamy Goat or Sheep Cheese, Fresh Fruits



DR. KONSTANTIN FRANK WINERY

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