



# 2020 HILDA CHARDONNAY

*Our Helm Series of wines are our most distinctive wines that focus on originality made from exceedingly old vineyard sites and wines chosen from our highest quality barrels. This single vineyard Chardonnay is named after Konstantin's daughter Hilda, a woman in the family known for her work ethic and her unrelenting commitment to her family.*

VARIETY:	100% Chardonnay.
VINEYARD:	Volz Vineyard.
VINIFICATION:	100% Barrel Fermented. Weekly Bâtonnage. No MLF.
VESSEL:	100% French Oak, 50% Acacia Oak. 17% New.
ÉLEVAGE:	Aged 9 Months.
ANALYSIS:	13% Alc, 3.61 g/L Residual Sugar, 6.9 g/L TA, 3.52 pH.
PRODUCTION:	145 Cases.

## 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

The grapes from this single vineyard come from the 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

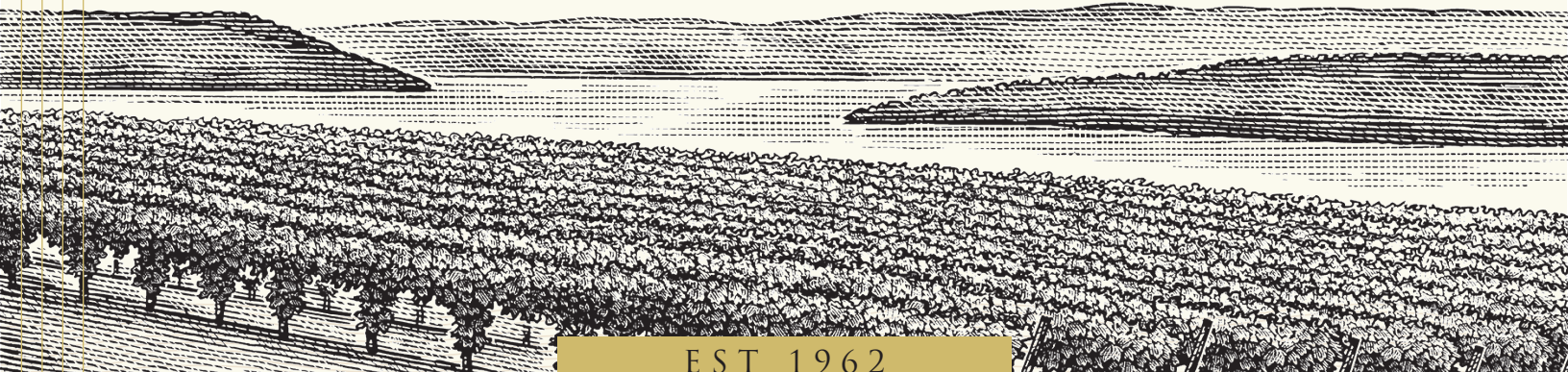
Fruity and floral, the French Acacia barrels add elegance and white flowers to the grape-derived citrus pith and fresh pineapple. The palate is round and generous, and at the same time bright and zesty with a touch of white pepper.

## FOOD PAIRING

Lobster, White Fish, Salmon, Scallops, Veal (Grilled), Chicken (Fried, Grilled), Butter Sauces, Creamy Goat or Sheep Cheese, Light Cream Sauces, Caesar Salad.



ACCOLADES



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DR. KONSTANTIN FRANK WINERY

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