



2018 TAWNY PINOT GRIS

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



VARIETY:	100% Pinot Gris.
VINEYARD:	50% Keuka Estate, 35% Seneca Estate, 15% Volz Vineyard.
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Forified Early During Fermentation.
ÉLEVAGE:	Two Years Aging. Older French Oak Barrels.
DRYNESS:	Sweet. 7.9% Residual Sugar.
ANALYSIS:	18% Alc, 79 g/L R.S.,
CASES:	117 Cases Produced (6 Pks).

VINEYARD

Pinot Gris was first brought to the Finger Lakes by our founder. Our current plots on our Keuka vineyard were planted in 1997, 1999, and 2002 on 18-15 rootstocks. Vineyards on our Keuka estate are shallow, shale-based soils which adds minerality, acidity, and elegance. Pinot Gris was planted in 2012 on our Seneca estate vineyard located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. 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. Pinot Gris was planted in 1990. 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 rootstocks.

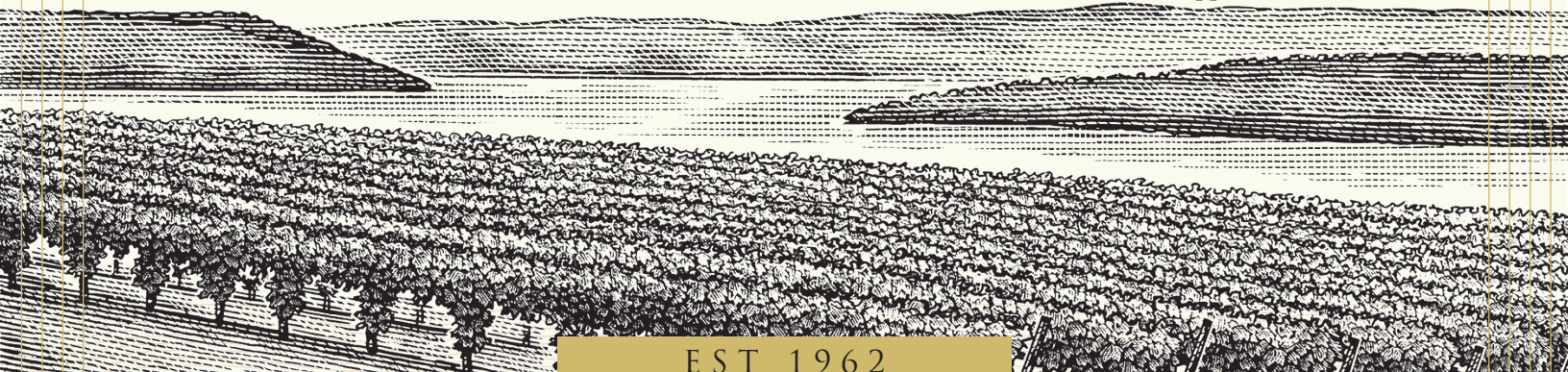
THE WINE

Our Tawny Pinot Gris is made in the traditional Port method. Neutral grape spirit is added to the wine early during fermentation. This addition stops fermentation resulting in a wine higher in alcohol and sweet.

Pale amber in color, this wine has aged to express dried apricots, roasted hazelnuts, and orange marmalade. Delicately creamy with sweet spice and caramel leaves you feeling warm.

FOOD PAIRING

Blue Cheeses, Nuts, Desserts with Dried Fruits or Nuts, Baked Apples, Baked Pears.



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DR. KONSTANTIN FRANK WINERY

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