



# 2019 RUBY AMUR

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



VARIETY:	100% Amur.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	De-Stemmed. Several Day Cold Soak.
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Forified Early During Fermentation.
ÉLEVAGE:	One Year Aging. Older French Oak Barrels.
DRYNESS:	Sweet. 9.6% Residual Sugar.
ANALYSIS:	19% Alc, 96 g/L R.S.,
CASES:	181 Cases Produced (6 Pks).

## VINEYARD

Amur was planted in the early 1980's on our Keuka Estate vineyards. In total we have 0.97 acres planted. Vineyards on our Keuka vineyard are shallow, shale-based soils which adds minerality, acidity, and elegance.

Known as the Amur grape, this grape is part of the vitis Amurensis family, a winterhardy grape native to southern Siberia and northern China. It's name comes from the Amur Valley in Russia and China. The vine is early ripening, resistant to frost, and thrives in cold climates.

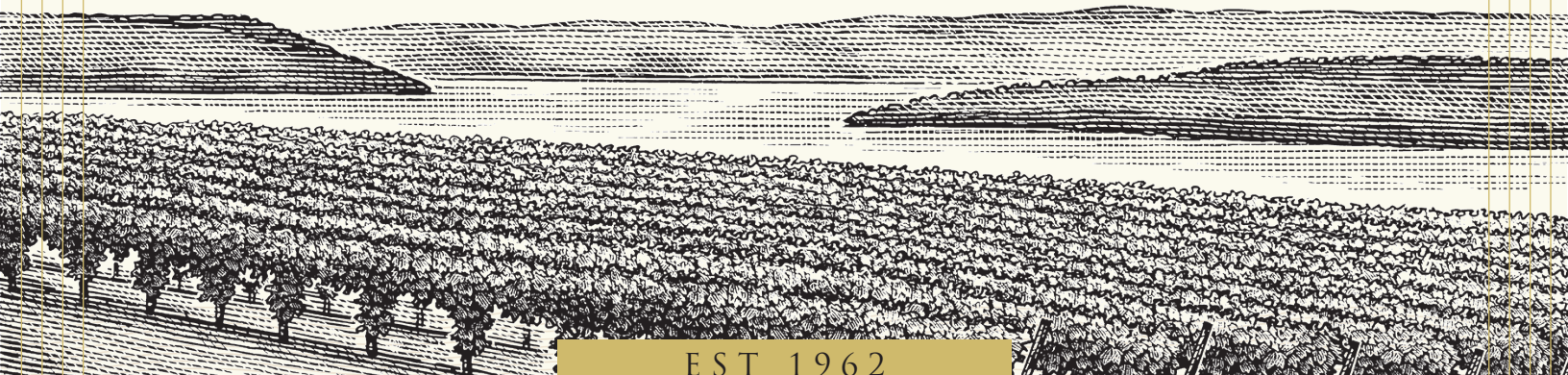
## THE WINE

Our Ruby Amur 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.

Vibrant purple in color, the cooked plums, violets, and chocolate flavors saturate this wine's warm toastiness.

## FOOD PAIRING

Fruits, Fruit Desserts, Blue Cheeses, Chocolate.



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DR. KONSTANTIN FRANK WINERY

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