



2021 DRY ROSÉ OF PINOT NOIR

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% Pinot Noir.
VINIFICATION:	67% Saignée (12 Hour Skin Contact), 33% Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked.
STYLE:	Dry.

VINTAGE

“We began 2021 with a milder winter resulting in fewer buds damaged from the cold. This produced a larger grape crop which is allowing us to get back in stock on many of our wines. The growing season in 2021 was more typical for the region with cooler temperatures and adequate rainfall. The wines from this vintage will have crisp acidity balanced by delicate fruit flavors providing great structure. The Reds and Whites should age well as evidenced by our wine library going back to the 1962 vintage.”

-Frederick Frank

VINEYARD

The grapes mostly come from vineyards on Seneca Lake where the slightly warmer mesoclimate ripens this variety well. Our Seneca vineyard is 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.

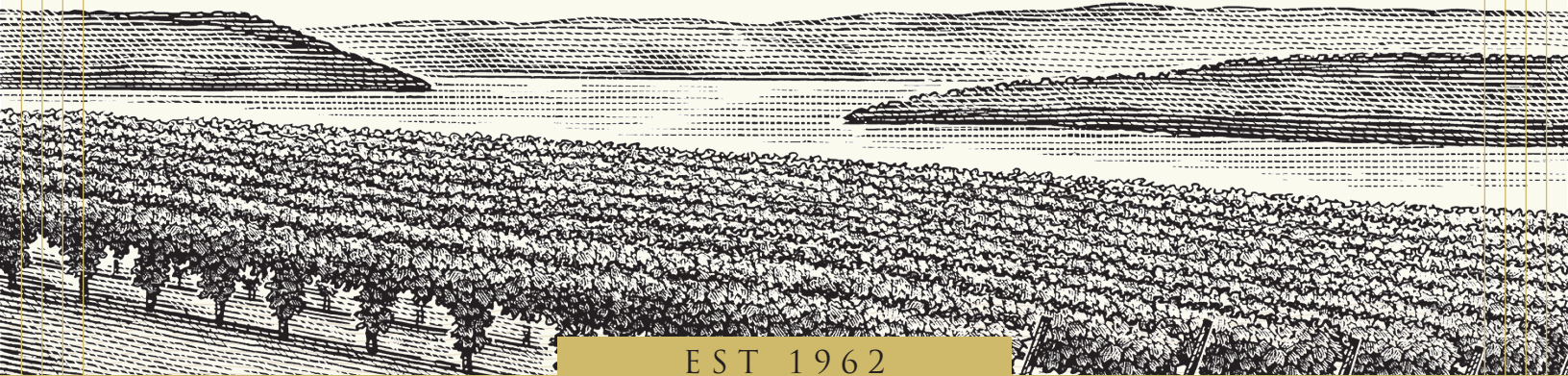
THE WINE

Subtle sophisticated scents of strawberry, apricot, and spring flowers blend elegantly with orange flavors. The round and rich texture deliver flavors with excitement and persistence.

ACCOLADES

FOOD PAIRING

Charcuterie, White Fish (Grilled, Steamed, Raw, Simply Prepared), Pork (Grilled), Salad, Greens, Shrimp (Raw, Grilled), Sausage (Grilled)



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DR. KONSTANTIN FRANK WINERY

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