



2021 DRY ROSÉ

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:	61% Blaufränkisch, 12% Merlot, 9% Cabernet Franc, 9% Cabernet Sauvignon, 6% Saperavi, 3% Pinot Noir.
VINIFICATION:	38% Saignée, 62% Press. (12 Hour Skin Contact)
VESSEL:	Open-Top Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional.
ÉLEVAGE:	Unoaked.
DRYNESS:	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

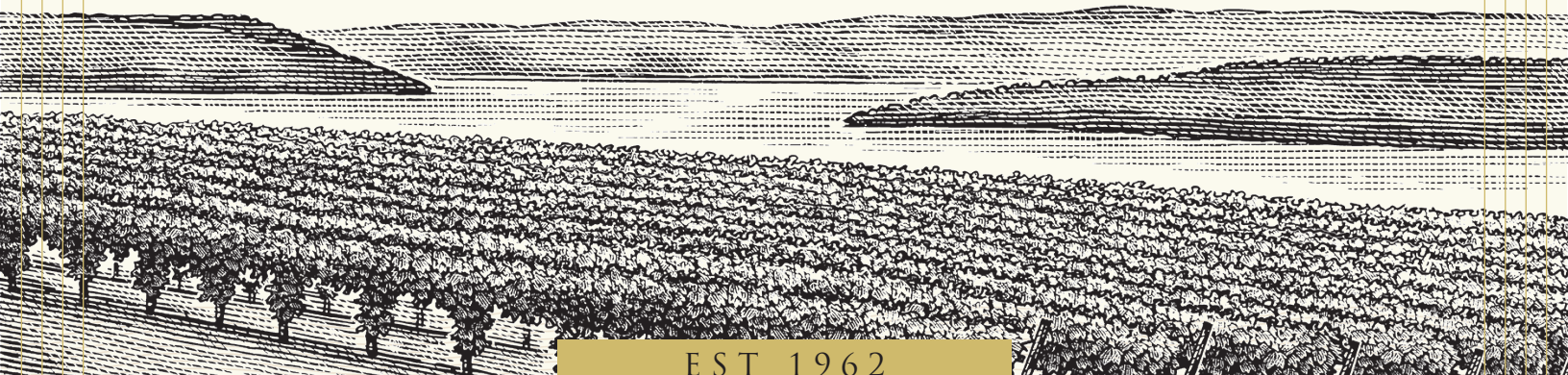
The grapes mostly come from vineyards on Seneca Lake where the slightly warmer mesoclimate ripens this variety well. Our Seneca vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the ‘Banana Belt’. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam.

THE WINE

This vibrant pink rosé is energetic with fresh strawberries, passion fruit, hibiscus, orange and plums. The freshness from the Blaufränkisch is matched with a deep texture and red fruits from the Merlot and Cabernets, producing a wine that can stand up to fattier dishes.

FOOD PAIRING

Pair with Charcuterie, White Fish (Grilled), Pork (Grilled), Salads, Shrimp (Grilled), Sausage (Grilled), Grillable foods like Hamburgers and Hotdogs.



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DR. KONSTANTIN FRANK WINERY

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