



2023 CHARDONNAY

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.

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| VARIETY: | 100% Chardonnay. |
| VINIFICATION: | De-Stemmed. Direct Press. 51% Barrel Fermented. Regular Bâtonnage. |
| VESSEL: | 49% Stainless Steel. 51% French Barrels. |
| AGING: | 8 Months Aging. French Barrels. |

VINTAGE

The growing season of 2023 presented many opportunities and challenges. The winter was mild, with low cold stress on the vines. This led to an uncharacteristically warm spring, causing the vines to begin budburst early. In mid-May, the entire region experienced a freeze event that only happens once in a century. The freeze caused a loss of 10%-50% of buds, depending on location and grape variety. The reduction in buds per vine led to a concentration of the resulting grapes, which were of high quality. The ripening and harvest period from August to October followed the typical pattern for the Finger Lakes region, with warm days, cool nights, and occasional rainfall.

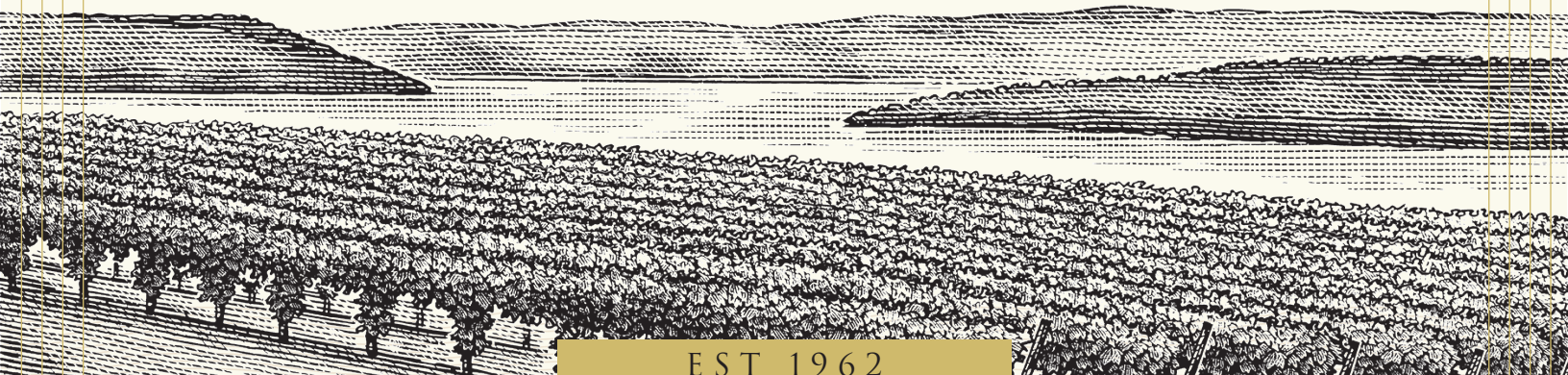
VINEYARD

Chardonnay on our Keuka vineyard was planted in 1962, 1968, 1974, and 2000 on various rootstocks (143A, 188-15, 3309). These are some of the oldest Chardonnay vines in the Finger Lakes originally planted by our founder, Dr. Konstantin Frank. Vineyards on Keuka are shallow, shale-based soils which adds minerality, acidity, and elegance.

THE WINE

The 2023 Dr. Konstantin Frank Chardonnay is bright and energetic, showcasing a harmonious balance of fruit, minerality, and subtle oak influence. On the nose, ripe nectarine and apricot aromas mingle with hints of lemon oil, offering a fresh and vibrant bouquet. The palate reveals layers of elegance, with undertones of slate and delicate chamomile tea adding complexity and finesse. A gentle touch of vanilla and sweet spice enhances the wine's creamy texture, leading to a smooth finish accented by almond notes. Refined yet lively, this Chardonnay beautifully captures the Finger Lakes' cool-climate character.

Pair with seafood served with a light lemon butter sauce or herb and citrus glaze. Roast chicken or turkey with herbs and a creamy pan sauce. Grilled autumn vegetables, nutty cheeses, and Marcona almonds.



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DR. KONSTANTIN FRANK WINERY

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