



# 2023 WINTER FERMENT GEWÜRZTRAMINER

VARIETY:	100% Gewurztraminer.
VINIFICATION:	De-Stemmed. 12 Hour Skin Contact. Juice Chilled 3 Months Pre-Fermentation.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Juice Thawed then Traditional Fermentation.
ÉLEVAGE:	Unoaked. 4 Months Lees Aging.
STYLE:	Semi-Sweet. 4.6% Residual Sugar.
PRODUCTION:	288 Cases.



## 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.

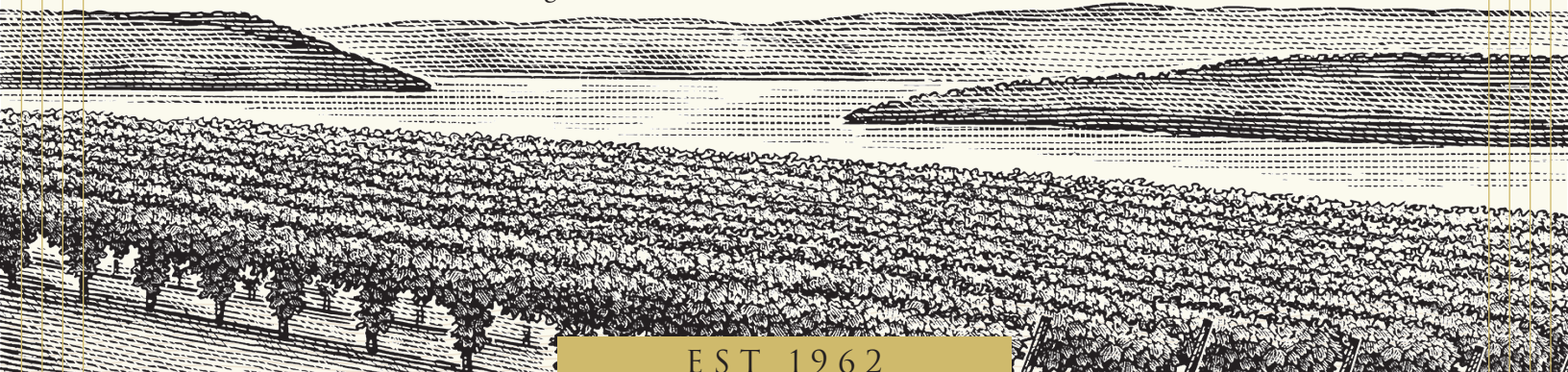
## VINEYARD

Gewurztraminer blocks on our Keuka vineyard were planted in 1968 and 1981 on 3309 rootstocks. Soils here are shallow, shale-based which add minerality, acidity, and elegance. Gewurztraminer was planted in 2012 on one four-acre plot on our Seneca estate vineyard. 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 innovative wine utilizes the winemaking technique called Winter Fermentation. After harvest, the pressed grapes are chilled at 32°F for three months then thawed and fermented during the winter. The process results in a wine with enhanced expression of tropical and stone fruits, a greater concentration of those flavors, and a fuller body.

The 2023 Dr. Konstantin Frank Winter Ferment Gewurztraminer seduces the senses with an intoxicating nose of ripe cantaloupe, succulent apricots, and exotic lychee, subtly accented by hints of white pepper and ginger. On the palate, this wine is rich and slightly sweet, with lively acidity that enhances its vibrant flavors dancing with honeysuckle and orange blossom.



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