



# 2021 BRUT ROSÉ

*Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of four years aging in bottle in our historic underground cellar. We were the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.*



VARIETY:	63% Pinot Noir, 32% Chardonnay, 5% Pinot Meunier.
VINIFICATION:	Whole Cluster Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used. 8% Barrel Aged.
ÉLEVAGE:	Méthode Champenoise. 26 Months Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.
PRODUCTION:	377 Cases.

## METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. The base wine was bottled the following Spring after harvest.

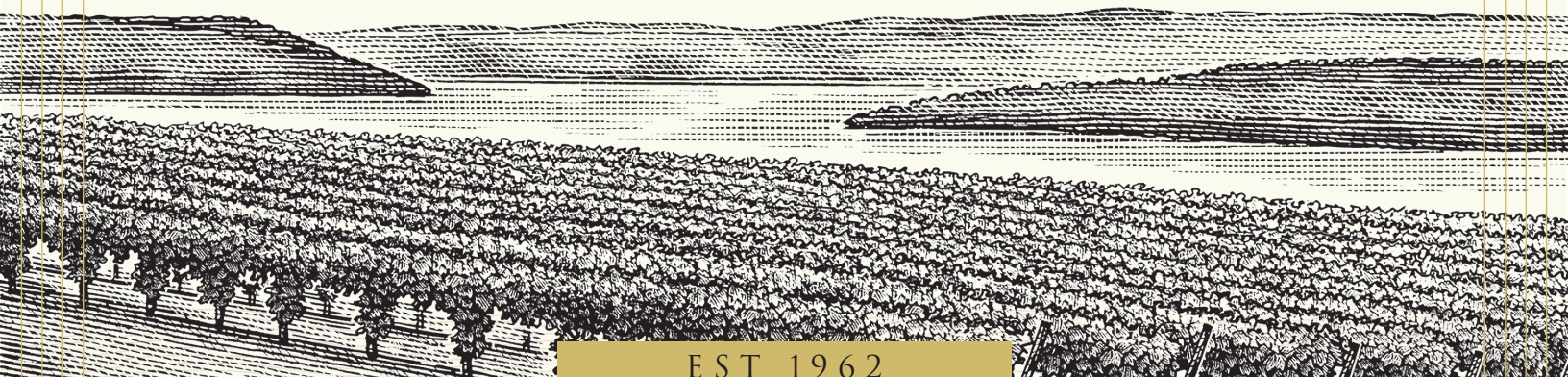
Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 26 months in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

## VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the early 1980s with the sole purpose of producing sparkling wines.

## THE WINE

The Dr. Konstantin Frank 2021 Brut Rosé features a light salmon color with fine bubbles and a delicate nose of fresh strawberries, red cherries, and subtle floral notes. On the palate, it offers an elegant mouthfeel with a balance of creamy texture and bright acidity, showcasing vibrant flavors of ripe strawberry and red cherry. The wine is both powerful and precise, with a crisp, long finish that leaves a lingering impression of red fruit and minerality, making it a sophisticated choice for any occasion.



EST 1962

DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD, HAMMONDSPORT, NY 14840 WWW.DRFRANKWINES.COM