



# 2024 DRY ROSÉ

VARIETY: 40% Saperavi, 20% Chardonnay, 15% Pinot Noir, 10% Riesling, 8% Gruner Veltliner, 4% Pinot Menuier, 3% Pinot Blanc

VINIFICATION: 2 to 12 Hour Skin Contact then Pressed.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolactic.

## VINTAGE

The 2024 growing season began with a historically mild winter, followed by an unseasonably warm spring, ranking among the warmest on record. This led to an early bud break, setting the stage for an accelerated growing cycle. Summer brought intense heat, with June and July among the hottest recorded, though consistent rainfall helped maintain vine health.

August delivered a welcome reprieve with cooler temperatures, allowing the grapes to develop complexity and balance. By early fall, most varieties were tracking nearly two weeks ahead of their typical ripening schedule. Fortunately, autumn provided ideal conditions—sunny, warm days paired with cool nights and low humidity—creating the perfect environment for a prolonged and meticulously timed harvest.

With the rare luxury of choosing optimal picking times, we believe the 2024 wines will be nothing short of exceptional, showcasing remarkable ripeness, structure, and depth.

## THE WINE

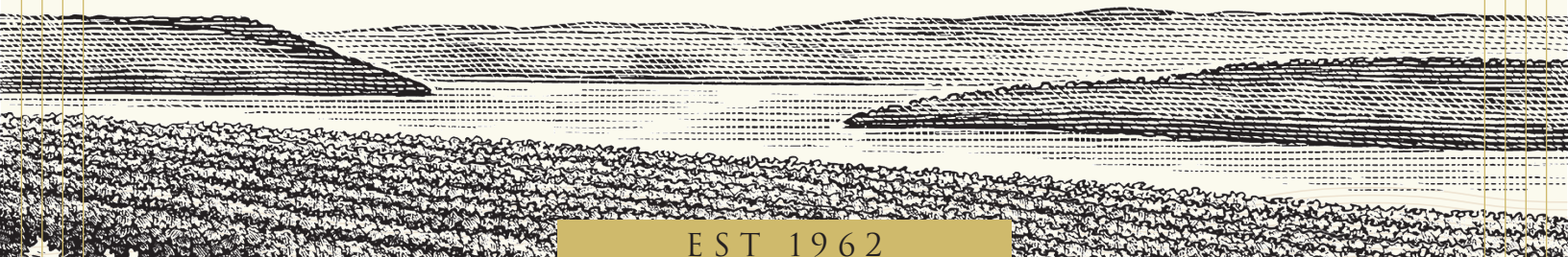
Our 2024 Dry Rosé is a masterclass in balance and harmony—an artful blend of seven distinct grape varieties, each lending its own voice to a beautifully composed wine.

Much like a conductor guiding an orchestra, our winemaking team thoughtfully blended each component to bring out the best in the ensemble. Saperavi forms the foundation, delivering depth, structure, and vivid red fruit. Pinot Noir contributes elegance and finesse, while Chardonnay adds a lift of citrusy acidity and a smooth, rounded texture. The supporting cast—Riesling, Grüner Veltliner, Pinot Meunier, and Pinot Blanc—enhance the wine's aromatic complexity and lively freshness.

The result is a dry rosé that's generous, layered, and expressive, yet remains bright, crisp, and effortlessly drinkable. Each variety plays its part, weaving character and nuance into a rosé that's both thought-provoking and irresistibly approachable.

## FOOD PAIRING

The Dr. Konstantin Frank 2024 Dry Rosé's versatile profile makes it a wonderful pairing for a range of dishes. Serve with a charcuterie board featuring cured meats, soft cheeses, and fresh fruits. Refreshing salads with grilled chicken, goat cheese, and mixed greens served with a citrus vinaigrette. Its crispness and fruitiness will complement the flavors of grilled shrimp, salmon, or a seafood paella. The wine's fruitiness can balance spicy dishes like Thai curry or Mexican cuisine.



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DR. KONSTANTIN FRANK WINERY

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