



2024 DRY ROSÉ OF BLAUFRÄNKISCH

VARIETY:	100% Blaufränkisch.
VINIFICATION:	2-4 Hour Skin Contact
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked.

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.

VINEYARD

The grapes come from our vineyard 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 striking rosé pours a delicate salmon hue, immediately inviting with its vibrant aromatics of ripe strawberry, red cherry, and a touch of hibiscus blossom. On the palate, it's both lively and elegant, showcasing flavors of red plum and strawberry compote with a bright, refreshing acidity that enhances its juicy core. The finish is clean and crisp, with a lingering floral lift that makes this wine as food-friendly as it is sip-worthy on its own.

FOOD PAIRING

Its bright acidity and juicy red fruit make it a natural match for lighter fare like grilled shrimp with herbs, Niçoise salad, or goat cheese crostini. It also complements savory dishes with a touch of spice, such as roast chicken with thyme and lemon, grilled sausages with a mustard glaze, or tandoori-style salmon. Mediterranean-inspired vegetarian dishes like tomato-based pastas, stuffed peppers, or charred vegetable skewers enhance the wine's aromatic and fruit-forward profile. For a more casual pairing, try prosciutto and melon, watermelon and feta salad, or a light berry tart.



EST 1962

DR. KONSTANTIN FRANK WINERY

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