



2024 DRY ROSÉ OF PINOT NOIR

VARIETY:	100% Pinot Noir.
VINIFICATION:	2-3 Hour Skin Contact then Pressed.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. Stainless Steel.
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 vineyards 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. New York Certified Sustainable Winegrowing.

THE WINE

A wine that celebrates elegance, softness, and pure fruit expression. This vintage showcases what happens when intention meets creativity—each element crafted to highlight the natural grace of Pinot Noir. This rosé is all about subtlety. With a delicate floral undertone, refined acidity, and a dry finish, it captures Pinot Noir's charm in the most graceful way. In a twist of fate, these grapes were nearly destined for red wine production—but we're incredibly glad they found their way into rosé. The result is a wine that stands apart: thoughtful, nuanced, and fresh.

FOOD PAIRING

This elegant and delicate rosé is a perfect match for dishes that mirror its subtlety and grace. It pairs beautifully with soft, creamy cheeses like brie or goat cheese crostini topped with herbs or honey, and light salads such as a Niçoise with tuna and soft-boiled eggs. Seafood is a natural companion—think grilled shrimp with lemon and herbs, seared scallops in a citrus beurre blanc, or delicate cuts of sashimi, especially salmon. For poultry and lighter meats, roast chicken with herbes de Provence or duck spring rolls with plum sauce complement the wine's refined acidity and floral undertone. Vegetarian dishes like beet and goat cheese salad, tomato and basil tart, or grilled vegetables with a balsamic glaze also shine alongside it.



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