



# 2024 DRY ROSÉ OF SAPERAVI

VARIETY:	100% Saperavi.
VINIFICATION:	2 Hour Skin Contact then Pressed.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. 50% Malolactic Conversion.
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

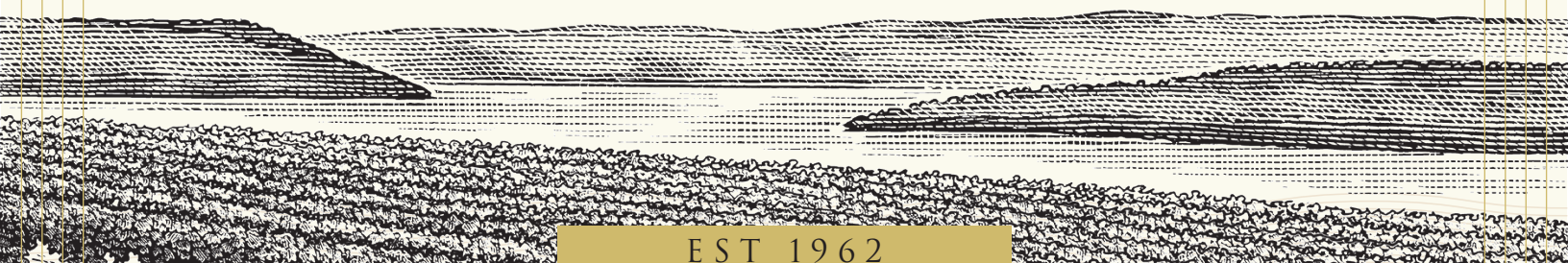
The grapes are sourced from Pendleton Farms, a third-generation farm situated at the southern tip of Canandaigua Lake. The current owners acquired the farm in the early 1960s and have recently broadened their cultivation to include Riesling and Saperavi vines. The Saperavi vines, which are 5 years old, are planted in silt loam soil.

## THE WINE

A rare and expressive wine that blurs the line between rosé and red, offering intensity, depth, and balance in one beautifully vibrant bottle. Saperavi is one of the most distinctive varieties we work with—known for its deeply pigmented skins and pulp, high acidity, and unusually high pH, a combination rarely found in nature. This results in a wine with a stunningly deep hue and flavor to match. Expect a generous mouthful of wild raspberry, black cherry, and red plum, layered with soft creaminess and a tangy twist. It's rich yet bright, bold yet drinkable—perfect for those who like their rosé with a little more soul.

## FOOD PAIRING

The Dr. Konstantin Frank 2024 Dry Rosé of Saperavi's rich and robust profile pairs well with a variety of dishes. The richness of roast chicken with herbs and lemon will complement, as well as Mediterranean dishes like grilled vegetables, hummus, olives and feta cheese. Georgian-inspired dishes are an ideal pairing such as stuffed grape leaves, eggplant pkhali, khachapuri, and khinkali. The fuller-bodied style of rose will balance richer dishes featuring lamb, pork, and variations of sausage.



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DR. KONSTANTIN FRANK WINERY

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