



WINEMAKING TEAM BIOGRAPHIES



MARK VERAGUTH *Head Winemaker*



Mark Veraguth, a native of Santa Rosa, California, has been with Dr. Konstantin Frank Winery since 1989 and has served as head winemaker since 2004. He earned a B.S. in Civil Engineering from the University of California, Davis, but discovered his passion for winemaking while working in the cellar and vineyards at S. Anderson Vineyards. After being promoted to assistant winemaker in 1983, he spent six years honing his craft before moving to the Finger Lakes to join Dr. Frank as an assistant to then-Head Winemaker Barbara Frank. Today, Mark oversees all still wine production and leads an international team of winemakers whose diverse backgrounds bring a global perspective to the winery's expression of Finger Lakes terroir. Under his leadership, the winery has significantly expanded its vineyard acreage and overall production, which is now ten times what it was when he started. He has also played a key role in the development of the Salmon

Run brand, helping to establish it as a key part of the winery's portfolio. Throughout his tenure, Dr. Frank has earned numerous accolades, including multiple appearances on Wine & Spirits Magazine's Top 100 Wineries list, recognizing it among the world's most acclaimed producers.



ERIC BAUMAN *Sparkling Winemaker*



Eric Bauman has led Dr. Konstantin Frank's sparkling wine program since 2005, taking over from Willy Frank, who founded the program, in the year of his retirement. Before joining the winery, Eric spent nearly a decade in Sonoma County, where he specialized in traditional method sparkling wines at J Vineyards & Winery and produced wines for clients, including Piper Sonoma.

With deep expertise in Méthode Champenoise, Eric has brought both technical precision and a strong respect for the winery's legacy to his role. For the past 20 years, he has been dedicated exclusively to sparkling wine, ensuring continuity and consistency across the program. Dr. Frank's house style emphasizes clarity and purity; the wines are known for their refreshing acidity, fine minerality, subtle complexity, and finesse. Under his tenure, Eric has helped modernize the sparkling program by introducing new fermentation

vessels, updating equipment, and collaborating with the Frank family to explore new experimental blends and non-traditional varietals. He continues to uphold the winery's vision, overseeing the production of 5,000 cases annually and expanding the range of sparkling offerings.



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SARAH GUMMOE

Winemaker



Sarah Gummoe joined Dr. Konstantin Frank as winemaker in 2024. A Rochester native, she earned her undergraduate degree from Hobart and William Smith Colleges and a Graduate Diploma of Oenology from the Eastern Institute of Technology in New Zealand. She also completed studies within the UC Davis Winemaking Extension Program and holds her Wine Spirit Education Trust (WSET) Level 3 certification. Sarah discovered her passion for wine and the Finger Lakes through early experience at Fox Run Vineyards and went on to work harvests in Austria, Oregon, New Zealand, and Australia. She later held winemaking roles at leading producers in Marlborough, New Zealand, including Saint Clair Family Estate, Pernod Ricard Winemakers, and Delegat Wine Estate.

Drawn to Dr. Frank for the winery's legacy, values, and dedication to showcasing the terroir of the Finger Lakes, Sarah works closely with the production team and the Frank family to carry that tradition forward and produce exceptional wines for the estate.