2025 DRY ROSÉ OF BLAUFRÄNKISCH

Blaufränkisch has been part of our vineyard story for more than three decades at Dr. Konstantin Frank Winery. Long before it became widely recognized in the Finger Lakes, we were working with this Austrian variety, originally labeled as Lemberger.



THE STORY

Blaufränkisch fits seamlessly into our pioneering philosophy. It's a grape with European pedigree that thrives in our region, and it allows us to explore stylistic range from structured reds to electric rosé. This bottling highlights the playful, energetic side of the variety while staying true to our focus on balance and precision.

The fruit for this rosé comes exclusively from our Hector vineyard on Seneca Lake. Here, the slightly warmer climate and well-drained soils allow Blaufränkisch to ripen beautifully while still retaining the bright acidity that defines our cool-climate style. For this wine, the fruit was intentionally harvested early to maximize freshness and vibrancy — a decision rooted in both experience and vision.

THE WINEMAKING

The 2025 Dry Rosé of Blaufränkisch is 100% Blaufränkisch.

This grape is naturally intense, deeply pigmented, and bursting with fruit character, which makes it uniquely suited for rosé. Even with minimal skin contact, Blaufränkisch delivers a striking, bright fuchsia hue every year. Rather than limiting color extraction, we embrace it, allowing the wine's vivid personality to shine through.

Fermented entirely in stainless steel, the focus was on amplifying the grape's exuberant fruit profile. Carefully selected yeast strains and controlled fermentation temperatures were chosen to highlight its unmistakable watermelon and red berry character. The result is a wine that winemaker Sarah describes as "liquid watermelon candy"; juicy, vibrant, and incredibly refreshing, yet still balanced and dry.

TASTING PROFILE

The 2025 Dry Rosé of Blaufränkisch is pure vibrancy in the glass. Aromas of fresh watermelon, ripe strawberry, and red cherry leap forward immediately, followed by a juicy palate that feels energetic and mouthwatering. Its electric fuchsia color hints at the intensity within — this is not a shy rosé.

While fruit-driven and exuberant, the wine remains crisp and refreshing, finishing clean with lively acidity. Its juicy profile makes it incredibly moreish — the kind of wine that disappears quickly on a warm afternoon.

At the table, it pairs beautifully with summer fare. Think grilled sausages with mustard, charcuterie boards, tomato and burrata salad, barbecue chicken, or even spicy tacos. It's equally at home alongside picnic classics or enjoyed on its own as a bright, joyful sip.

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