



2025 DRY ROSÉ OF CABERNET FRANC

The signature red grape of the Finger Lakes and the flagship red variety of New York State, makes an exciting return as a Dry Rosé. As founding members of Cab Franc Forward, we are committed to elevating the prestige and recognition of this important grape.

THE STORY

Our earliest Cabernet Franc plantings date back to 1974, with additional blocks planted in 1997 and 1999 on 3309 rootstock in our Keuka Estate vineyards. These sites, rooted in shallow, shale-based soils, naturally promote minerality, vibrant acidity, and structural elegance, hallmarks of our Cabernet Franc program for decades.

At Dr. Konstantin Frank Winery, Cabernet Franc represents both heritage and momentum. While it is widely celebrated for its structured, age-worthy red wines, this rosé highlights another dimension of the grape: vibrant, expressive, and beautifully fresh. When the growing season allows, crafting a rosé from Cabernet Franc is a way to honor both our historic plantings and the evolving identity of the Finger Lakes.

THE WINEMAKING

The 2025 vintage gave us a rare opportunity. We had enough Cabernet Franc to fulfill our red wine program — and still had beautifully ripe fruit to craft a rosé.

The season delivered riper fruit than usual, resulting in richer flavor, fuller body, and fewer green or herbaceous characteristics. In cooler or earlier-picked years, Cabernet Franc can show bell pepper or tomato leaf notes — qualities that can be compelling in red wines but are less desirable in rosé. Fortunately, 2025 provided ideal ripeness, allowing us to create a rosé with depth and fruit intensity while maintaining freshness.

Fermented entirely in stainless steel, this wine reflects a thoughtful yeast selection. Winemaker Sarah incorporated both a red-wine yeast, chosen for texture and subtle herbal nuance, and a fruit-forward rosé yeast to enhance brightness and aromatics. The result is a layered expression that balances ripe red berry character with gentle savory complexity.

TASTING PROFILE

The 2025 Dry Rosé of Cabernet Franc offers expressive aromas of ripe strawberry, red cherry, and raspberry, complemented by subtle floral notes and a delicate savory edge. On the palate, it is fuller-bodied than many rosés, reflecting the riper vintage, yet it retains a refreshing lift that keeps it balanced and food-friendly.

At the table, it pairs beautifully with grilled salmon, roast chicken with herbs, charcuterie boards, or Mediterranean-inspired dishes with olives and fresh herbs. It also complements tomato-based dishes surprisingly well, thanks to its ripe fruit and subtle savory undertones.

For those trying it for the first time, expect a rosé with a bit more depth and structure than the typical pale, delicate style.



DR. KONSTANTIN FRANK WINERY

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