



2025 SAUVIGNON BLANC

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THE STORY

Sauvignon Blanc represents both adaptation and evolution in the story of Dr. Konstantin Frank Winery. While the grape was once planted on our Keuka Lake estate, its sensitivity to extreme winter temperatures made it difficult to sustain long-term. Rather than abandon the variety, we followed a pioneering mindset: planting and sourcing fruit from the warmer microclimates along Seneca Lake, where Sauvignon Blanc can reliably thrive.

This willingness to match grape to site is deeply rooted in our history. Dr. Konstantin Frank built his legacy on understanding that vinifera varieties could succeed in the Finger Lakes, but only if thoughtfully matched to place. Today, Sauvignon Blanc fits into our vision as a modern expression of that same philosophy: precision farming, site selection, and stylistic clarity.

THE WINEMAKING

Second-year winemaker Sarah Gummoe's time working in Marlborough, New Zealand, one of the world's benchmark regions for Sauvignon Blanc, continues to influence this wine. The focus is on maximizing varietal expression and precision. Every decision, from harvest timing to yeast choice, is made to highlight tropical and citrus tones without allowing the wine to become overly grassy or sharp.

Fermentation took place entirely in stainless steel at cool temperatures using select yeast strains. Stainless steel preserves freshness and purity, while cool fermentation locks in vibrant aromatics.

TASTING PROFILE

Our Sauvignon Blanc has quickly become a fan favorite in the tasting room, celebrated for its vibrant aromatics and refreshing style. The nose bursts with tropical notes of grapefruit, passionfruit, and bright citrus zest, offering expressive fruit without leaning too heavily into grassy or overly herbaceous tones. On the palate, lively acidity drives the wine forward, while a subtle touch of residual sugar rounds the edges and enhances its approachability. The finish is clean, crisp, and mouthwatering — inviting another sip.

If it's your first time exploring our Sauvignon Blanc, approach it with thoughts of brightness and energy. Serve it well chilled and allow a moment for the aromatics to fully open in the glass. Its balance of tropical fruit and freshness makes it both exciting for seasoned Sauvignon Blanc lovers and welcoming for those new to the variety.

At the table, this wine shines alongside dishes that highlight citrus, herbs, and fresh vegetables. Lemon-pepper chicken, cilantro-lime shrimp, seared ahi tuna salad with grapefruit vinaigrette, or grilled zucchini and halloumi skewers all complement its zesty profile beautifully. It's a natural partner for light, seasonal cuisine and warm-weather dining — expressive yet polished, vibrant yet refined.



DR. KONSTANTIN FRANK WINERY

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