



2022 BRUT

Since 1985, our méthode champenoise sparkling wines have been crafted with uncompromising attention to detail, from meticulous hand harvesting to extended aging in our historic underground cellars. As the first producer in the Finger Lakes to create traditional method sparkling wines from Vitis vinifera grapes, we have established a legacy that continues to define our wines today.

THE STORY

The story of our sparkling wines begins with Willy Frank, who dreamed of taking his father Konstantin's pioneering work one step further. In the 1970s, Willy began planting Chardonnay, Pinot Noir, and Pinot Meunier with the goal of producing traditional-method sparkling wine in the tradition of Champagne. His first vintage was released in 1985, at a time when few people recognized the Finger Lakes as a world-class wine region. Willy believed in the quality of these wines and remained committed to producing them, even when there was little established category for Finger Lakes sparkling wine. Today, 40 years later, his vision has become an important part of the Frank family legacy.

The Finger Lakes offers an ideal foundation for traditional-method sparkling wine. Our long, cool growing season preserves the natural acidity and freshness essential to sparkling wine, while the glacial soils and shale-rich vineyards of Keuka Lake contribute a distinct mineral character.

The result is fruit with the balance and structure needed to create sparkling wines that can develop complexity through extended aging.

THE WINEMAKING

The 2022 Brut is a blend of 45% Chardonnay, 45% Pinot Noir, 5% Pinot Meunier, and 5% Chardonnay from barrel fermentation. The fruit was hand-harvested into small crates and carefully sorted both in the vineyard and again at the press. Following whole-cluster pressing, only the delicate Cuvée portion was selected, with three separate cuts carefully evaluated from each press. The 2022 growing season produced a low-yielding crop with ripe, flavorful fruit and excellent natural acidity.

To preserve the freshness and purity of the fruit, the base wines underwent primary fermentation without malolactic fermentation. Primary fermentation took place from September 16 through October 4, 2022, using EC1118 yeast. A small portion of Chardonnay was fermented in barrel to add complexity while maintaining the wine's bright, cool-climate character.

The wine was bottled for its secondary fermentation on May 17, 2023, following the traditional method. It then spent 31 months aging on its secondary lees in the underground cellar, developing greater depth and finesse before its first disgorgement on December 30, 2025. The final wine was dosed at 8 g/L using the 2022 Blanc de Noirs as the dosage wine. A total of 638 cases were produced.

TASTING PROFILE

Brut presents itself with an expressive bouquet, immediately captivating the senses with aromas of baked red apple and freshly baked bread, mingled with toast. The wine has an explosive burst of flavors on the palate, and as the wine develops, a creamy texture emerges, adding depth and richness. The overall experience is one of elegance and refinement, showcasing the craftsmanship and quality of over 40 years of sparkling winemaking.



DR. KONSTANTIN FRANK WINERY

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