



# 2019 DRY RIESLING

*Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.*



VARIETY:	100% Riesling.
VINEYARD:	60% Seneca Estate, 35% Keuka Estate, 5% Volz Vineyard
VINIFICATION:	De-Stemmed. Direct Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Unoaked. 5 Months Lees Aging.
DRYNESS:	Dry. 0.8% Residual Sugar.
ANALYSIS:	11.5% Alc, 8.5 g/L R.S., 3.02 pH, 8.1 g/L TA.

## VINTAGE

In 2019, budbreak and flowering started about two weeks later than normal. Temperatures during the summer were moderate, and much cooler than in 2018. August and September were cooler than average. Luckily, the weather in the fall was extremely favorable with extended periods of sunny and dry days followed by cool nights. This offered excellent conditions to fully ripen the grapes well into October.

## VINEYARD

Riesling was first brought to the Finger Lakes by our founder. Those original vines dating back to 1958 are still in production. Riesling blocks on our Keuka vineyard were planted in 1958, 1962, 1968, 1976, 1999, 2006, and 2012 with various clones (88, 90, 11, 318, 239, 49, 110, 38). Soils here are shallow, shale-based which add minerality, acidity, and elegance. Riesling was planted in 2007, 2008, 2010, and 2012 on our Seneca estate vineyard with 90 and 356 clones. Temperatures here are a few degrees warmer than Keuka thus providing riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. A small portion of the grapes come from Eric Volz Vineyard, just north across the road from Dr. Konstantin Frank's plantings on Keuka Lake. Riesling was planted in 1985.

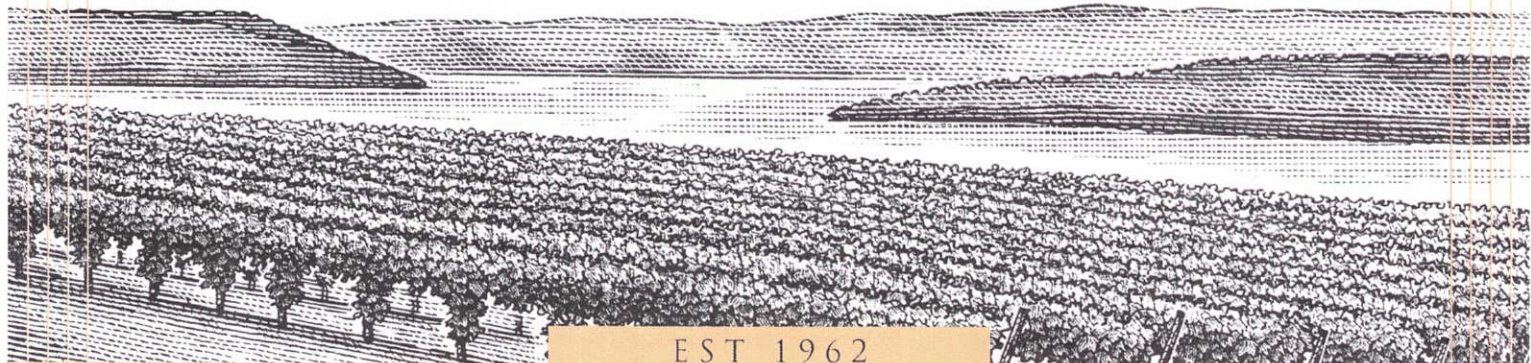
## THE WINE

Vibrant and attractive, harmonizing lime zest, granny smith apples, and petrol stoniness from the Keuka vineyards with fresh citrus and tangerine from the Seneca vineyards. Behind the zingy freshness are a rich body and a discreet creaminess which form a well balanced union ideal for long-term aging.

## ACCOLADES

## FOOD PAIRING

Apples, Soft Cheeses, Chicken (Poached, Lightly Prepared), White Fish (Lightly Prepared), Salad (Green Fruits, Seafood), Green Vegetable Dishes, Sushi.



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DR. KONSTANTIN FRANK WINERY

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