

DR. KONSTANTIN FRANK GRUNER VELTLINER 2018/\$19.99



DESCRIPTION

Dr. Konstantin Frank ignited the “Vinifera Revolution” a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank’s vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention.

Dr. Konstantin Frank Winery is the pioneer of the Eastern United States’ vinifera movement. Situated on the southwestern hills of Keuka Lake, it was here in 1957 that Dr. Konstantin Frank planted the first vinifera vines in the Eastern United States and ignited the “Vinifera Revolution”. Four generations strong, the Frank family are leaders of grape growing and wine-making throughout the Finger Lakes.

Konstantin Frank earned his Ph.D. in Viticulture from Odessa, Ukraine in 1930 and became a leading expert in his field throughout Eastern Europe. Having survived through two World Wars and the Russian Revolution, Dr. Frank immigrated to New York in 1951 at the age of 52-years-old with empty pockets and no knowledge of English, in the hope of creating a brighter future for his family.

He fell in love with a special property in the Finger Lakes for its exceptional characteristics – poor soils and steep slopes. With decades of knowledge and experience, Dr. Frank successfully planted the first European grape varieties on their home vineyard. Many of these Riesling, Chardonnay, and Pinot Noir vines are still in production to this day and they represent some of the oldest vines in America.

In 1962, merely a decade after arriving in America, Dr. Frank founded Vinifera Wine Cellars.

The winery quickly earned a reputation for spectacular Rieslings and its original planting of vines formed the backbone of New York's world-class wines and champagnes.

Dr. Konstantin Frank Gruner Veltliner 2018

Grüner Veltliner was first planted in 2007 by 3rd generation Fred Frank. Fred became a fan of Grüner Veltliner while studying at Germany's Geisenheim Institute in the early 1980s. The Seneca estate vineyard is located in Hector, New York, in the warmest mesoclimate in the Finger Lakes known as the 'Banana Belt'. Temperatures there are a few degrees warmer than Keuka Lake with more sun exposure thus providing a longer growing season and riper fruit notes. Soils on Seneca are characterized by deep honeoye silt loam. This wine is 100% Grüner Veltliner grapes from the Seneca Estate. The grapes were de-stemmed, fermented in stainless-steel, and aged on the lees for five months.

Tasting Notes

NOSE:

Herbaceous on the nose with grassy notes paired with candied lemon zest, bright citrus, crisp red apple, light stone fruit and a dominate undertone of slate and mineral aromas.

PALATE:

The mouthfeel is rounder and softer than the previous vintage offering a wine with more body suitable to pairing with heavier dishes. Lime and green apple are held in sleek suspension by a stony minerality. With touches of pepper on the finish, it's full in the mouth and quite powerful.

PAIRING:

Asparagus (Grilled), Cheese (Blue, Rich or Stinky), Pork (Grilled, Fried), Scallops (Sauteed), Sushi, Thai Cuisine.

Finger Lakes A.V.A., New York



