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Chardonnay



Dr. Konstantin Frank Chardonnay 2010

Winery Background:

Dr. Konstantin Frank Wine Cellars is New York's most award-winning winery since 1962. 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. Located on the Keuka Wine Trail in the Finger Lakes region, Dr. Konstantin Frank Wine Cellars features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.

Vinification:

The Chardonnay grapes were picked during the cool early hours of the morning and then bunch pressed to maximize freshness. A proportion of the free run juice was fermented in French oak barrels while the remainder was fermented in stainless steel vats. The barrel-fermented portion underwent malo-lactic fermentation in barrels for ten months. The fine balance of all parcels were then selected and blended to make this traditional style wine.

Description:

The nose on the 2010 Chardonnay begins with an intense blend of pear and apple notes. The fruit and acidity is perfectly balanced with a mere hint of oak and a crisp citrus finish. The '10 Chardonnay will continue to develop layers of nuance for years to come and exemplifies the food friendly style that we strive for at Dr. Frank's. Serve with fried or hearty seafood dishes, cheeses and cream sauces.

Analysis:

Alcohol: 13%

Acidity: 0.66g/100ml

pH: 3.39

Sugar: <0.1%

