



DRY ROSÉ 2014

FINGER LAKES, NEW YORK



ABOUT THE WINERY:

Owned and operated by the Frank family since 1962. The original founder, Dr. Konstantin broke paradigms and revolutionized the industry by producing wine out of vinifera varieties solely, hence the name “Father of Vinifera in the Eastern U.S.”. Today the 4th generation of the family produces wine out of some of the oldest vinifera vines in the country, which are farmed using sustainable viticulture practices.

Dr. Konstantin Frank is New York’s most Award Winning Winery

ABOUT THE REGION:

The Finger Lakes in Upstate N.Y. are part of the same ‘viticultural areas group’ as top cool climate regions like Burgundy, Champagne, Tasmania and Marlborough. Within the region, Keuka Lake is home of Dr. Frank Wines and is known for producing wines of distinct minerality that comes from the slate in the soil.

VINIFICATION:

Each variety is fermented separately in stainless steel tanks using the traditional saignée method.

THE WINE:

A blend that combines the fruitiness of Pinot Noir (41%) and Merlot (39%) with the spiciness and structure from Cabernet Sauvignon (12%) and Cabernet Franc (8%).

DESCRIPTION:

Red berries, stone fruits, fresh herbs and peppery notes. Rich fruit characters on the nose with a fresh dry palate. **Style:** Dry with crisp mouth feel. **Body:** Light to medium body. **Food pairing:** BBQ foods and fresh summer salads.

ANALYSIS:

Alcohol: 11.4 %, Acidity: 0.6g/100 ml, pH: 3.41, Residual Sugar: 0.5%

AWARDS:

- 92 – Beverage Dynamics
- 90 – Winemaker Challenge International Wine Comp.



BACCO FINE WINE

www.BaccoFineWine.com