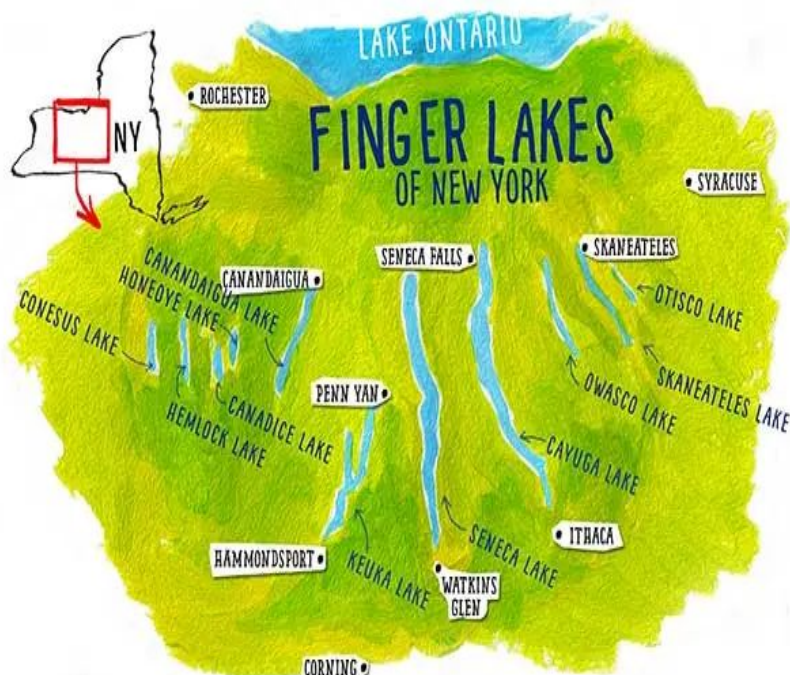


# *Dr. Konstantin Frank Winery*

*Finger Lakes – Keuka Lake*  
*Hammondsport, NY*



## *Finger Lakes Region*



- Largest wine producing region in the U.S. east of California
- Over 130 wineries
- Owes much of its success to the lakes themselves
- The cool climate grape, Riesling, has become the signature Finger Lakes varietal wine

# *Dr. Konstantin Frank*

## *- Pioneer of the Eastern United States vinifera movement*



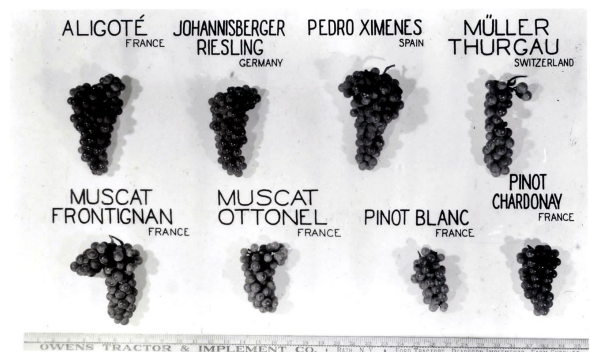
Dr. Konstantin Frank immigrated to America in 1951 at the age of fifty-two years old with empty pockets and no knowledge of English, with the hope of creating a brighter future for his family.

Dr. Frank fell in love with a special property on Keuka Lake for its exceptional characteristics – shale-based soils and steep slopes.

His doctoral thesis (in 1939) titled “The Studies of Frost Resistance, of Frost Damages, of Frost Effects Overcoming and of Mechanical Covering and Uncovering of Grapes.” would be the collective knowledge that was needed 20 years later to plant the first vinifera vines in the Finger Lakes.



When Konstantin questioned why vinifera was not being grown, he was informed of the belief that they could not be grown because of the cold climate. When he insisted that they could be grown, his view was discounted as uninformed.



He proved vinifera grapes could be grown in this region. 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.



**The first American Wine Society meeting took place in Western New York at the vineyard of Dr. Konstantin Frank on Keuka Lake near Hammondsport on October 7, 1967. The inaugural meeting included 200 grape growers, home winemakers, and wine lovers.**



*AWS Board Meeting June 1968*

*Front Row - Taylor, Fogelgenger, Frank, Herman, Laubengayer, Proctor  
Back Row - Axtel, Mrs. Danenhauer, Borgstedt, Danenhauer, Applegate, Monbray, Kerr, Clark*



**Four generations strong, the Frank family are leaders of grape growing and winemaking throughout the Finger Lakes.**

## *Celebre Rose*



- 55% Pinot Noir, 34% Chardonnay, and 11% Pinot Meunier blend
- Semi-dry; 2% residual sugar
- 11.2% alcohol
- notes of ripe strawberry, passion fruit, and pineapple, finishing with honeycrisp apple
- Pair with Pan Asian Cuisine (especially spicy), Sushi, Lamb, Pork, Salmon (Grilled), Slightly Sweet Desserts with Berries.

## *2022 Reserve Riesling*



- A sweet late-harvest style Riesling
- Stainless steel (7 months)
- Medium sweet; 4.3% residual sugar; 11% alcohol
- notes of papaya, cantaloupe, orange marmalade, and honey
- Pair with Pan Asian Dishes (esp spicy), Rich Cheeses, Spiced Venison Ham (esp with a touch of sweetness), Semi-Sweet Desserts

## 2022 Gewurztraminer



- Dry style Riesling; vines date back to 1968
- Stainless steel (5 months)
- 12% alcohol
- notes of rose and apricots, with a touch of white pepper and ginger; balanced with honeysuckle, orange blossom, cardamom, and lychee
- Pair with exotic cuisines of Middle Eastern, Moroccan, Thai, and Asian and spicy and aromatic ingredients like Pepper, Ginger, Curry, Sesame, and Soy; Spicy BBQ and Wings.

## 2022 Dry Riesling



- classic dry style of Riesling made from vines dating back to 1958
- Stainless steel (5 months)
- 12% alcohol
- lime zest, granny smith apples, mineral stoniness, fresh citrus and nectarine
- Pairs with soft goat cheeses, simply prepared chicken or pork dishes sauteed or grilled, lightly prepared white fishes, salmon, or scallops, and greens salads.

## 2021 Cabernet Sauvignon



- Vines date back to 1974
- French Oak (18 months)
- 13% alcohol
- black fruit scents, a hint of foresty dried herbs, and a touch of leather, green peppercorns and cedar spice
- Pair with Cheese (Aged or Blue), Grilled Lamb Rack, Grilled Steak, Thyme, Mint, Rosemary, Mushrooms, Lentils, Pasta Bolognese.

## 2020 Lena Reserve



- Inspired by Lena Frank, Konstantin Frank's daughter
- Bordeaux blend made from a total of 12 barrels - 2 barrels each of Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot, Pinot Noir, and Saperavi.
- Each variety was aged for 8 months individually, blended together and then aged an additional 10 months in French oak.
- 13% alcohol
- Notes of chocolate, earth, and cedar oak spice

# *Vote for favorites*



**Celebre Rose**



**Reserve Riesling**



**Gewurztraminer**



**Dry Riesling**



**Cabernet Sauvignon**



**Lena Reserve**

# *Price List*

<b>Celebre Rose</b>	<b>\$25</b>
<b>2022 Reserve Riesling</b>	<b>\$25</b>
<b>2022 Gewurztraminer</b>	<b>\$19</b>
<b>2022 Dry Riesling</b>	<b>\$19</b>
<b>2021 Cabernet Sauvignon</b>	<b>\$27</b>
<b>2020 Lena Reserve</b>	<b>\$60</b>