



# 2017 BRUT

*Since 1985 our méthode champenoise wines receive the utmost care from hand harvesting to a minimum of two years aging in bottle in our historic underground cellar. Dr. Konstantin Frank winery was the first Finger Lakes producer to make a méthode champenoise sparkling wine with vinifera grapes.*



## ACCOLADES

VARIETY:	55% Chardonnay, 40% Pinot Noir, 5% Pinot Meunier.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	Chardonnay Whole Cluster Direct Press. Red Grapes 24 Hour Cold Soak.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Only Cuvée Press Used.
ÉLEVAGE:	Méthode Champenoise. 36 Months Minimum.
DRYNESS:	Dry. 0.8% Residual Sugar.
ANALYSIS:	11% Alc, 9.73 g/L TA, 8 g/L RS, 3.03 pH.
PRODUCTION:	800 Cases.

### METHOD

The grapes were hand-picked into small 40kg crates with careful bunch selection in the vineyard. The whole cluster grapes were immediately pressed. From harvest to pressing, extreme care is used in handling the grapes to avoid any excessive crushing or bruising. Only the first most delicate pressing, called the Cuvée, is used. The base wine was bottled the following Spring after harvest.

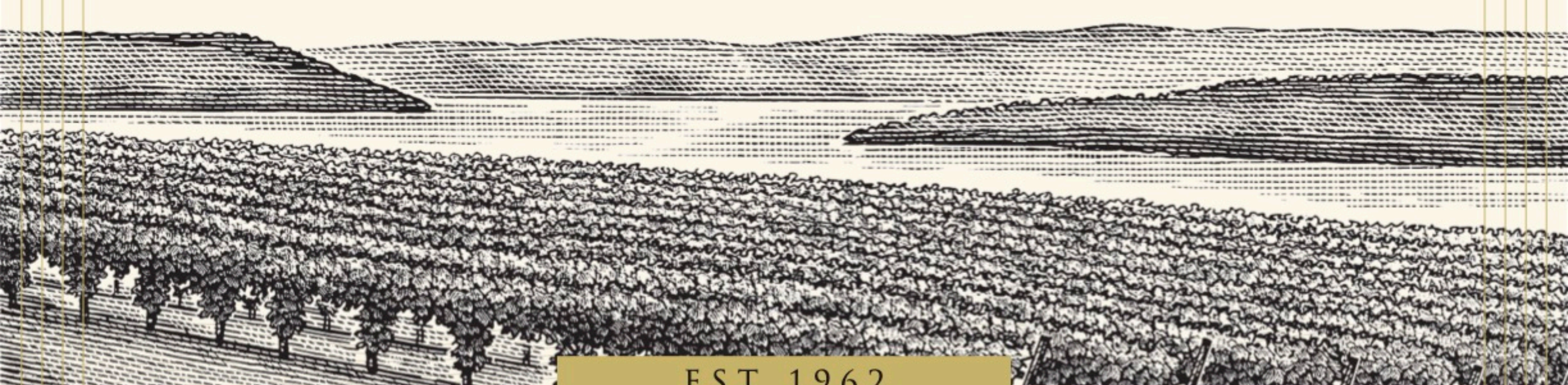
Secondary fermentation took place in bottle as per the traditional Méthode Champenoise. The wine was left in bottle with the lees for a minimum of 36 months in the underground cellar at Chateau Frank. Each bottle is individually disgorged, corked, crowned, and labeled by hand. The month of disgorgement is listed on the back of each bottle.

### VINEYARD

The grapes for our sparkling wines are located on separate plots on our Keuka Estate vineyards. These vineyards were planted by Willy Frank in the early 1980s with the sole purpose of producing sparkling wines.

### THE WINE

Sophisticated and elegant, the aromas jump out of the glass expressing baked red apple, ginger, lemon curd, wildflowers, apricot, and biscuit notes. Bright lemon-driven acidity and very fine mousse leave a creamy mouthfeel with exquisite length.



EST 1962

DR. KONSTANTIN FRANK WINERY

9749 MIDDLE ROAD, HAMMONDSPORT, NY 14840 [WWW.DRFRANKWINES.COM](http://WWW.DRFRANKWINES.COM)



## GOOD EARTH WHITE 2020



### OUR STORY

Owner-winemakers Paul and Shannon Brock represent the new generation of young winemakers propelling the Finger Lakes region to prominence. At the helm of Silver Thread since 2011, the couple has shepherded the 40-year-old estate winery to new heights with a focus on expressive, terroir-driven Riesling. Estate vines are farmed **bio-intensively**, a holistic, non-chemical approach. Small-batch wine production does not exceed 3,000 cases.

The **turtle image** on our label is a local Native American artifact that reminds us to care for the land and water that give us the gift of wine. The **hawk feather** symbolizes how this wine powerfully conveys our story.

### VINEYARD NOTES

Good Earth White is a ripe, vibrant, aromatic blend that is balanced off-dry and provides an excellent introduction to the cool-climate Finger Lakes style. Based on Riesling, it includes other aromatic white grapes developed by Cornell University at their experimental vineyard (NY-81 and NY-45). These hybrid varieties provide a round, mouth-filling texture and is both fashionable and fun.

### WINEMAKING

Fermentation choices are based on the qualities of each vineyard and its fruit. A diversity of approaches, including warm and cool fermentations, and native and cultured yeast are used across many small lots. Varietals were fermented separately, then blended and aged *sur lie* in neutral oak barrels for 3 months prior to bottling. Wines are never fined and minimal sulfites are added prior to bottling. A touch of residual sugar was achieved through arrested fermentation.

### TASTING NOTES

Ripe and vibrant aromas of citrus and melon lead to a rounded palate of honey and peach with bright acidity. A lingering spiciness with hints of stone. Fruity enough to be a cocktail wine, but dry enough to serve with a wide variety of foods. Drink now to enjoy this wine's youthful vitality.

### VINTAGE NOTES

The 2020 growing season was unusually sunny and warm, with borderline drought conditions. Grapes achieved much higher sugar levels than normal, but retained lively acidity and freshness. Grapes were hand-harvested from multiple vineyard sites throughout the month of October, 2020.

Finger Lakes, New York



CASES PRODUCED: 245  
ÉLEVAGE: 3 months in neutral oak  
*sur lie*  
DATE BOTTLED: January 11, 2021  
ALCOHOL: 12.4%  
ACID: 6.1 g/l  
PH: 3.23  
RESIDUAL SUGAR: 9.8 g/L



## MACARI DOS AGUAS 2016

Our Dos Aguas blend represents the “two waters” that surround our vineyard on the North Fork of Long Island. To the south of our vines lies The Great Peconic Bay and to the north, the Long Island Sound. These two bodies of water create a unique climate that protects our vineyard and encourages a slow, steady ripening.

“Entre Dos Aguas” is also one of our favorite flamenco songs by the late Spanish guitarist, Paco de Lucia.

Moderate, fine-grained tannins, high acidity, and long, fruity finish. Delicious now yet will improve over the next 3 years, keep for up to 10.

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Grapes: 62% Merlot, 14% Cabernet Sauvignon, 10% Malbec, 8% Petit Verdot, 6% Cabernet Franc

Alcohol: 12.4% abv

Aging: 24 months in 81% neutral 8% new oak, 92% neutral oak (225L)

Production: 1653 cases

Bottled: 2/7/2019

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**ABOUT US:** The Macari Family's waterfront farm, with sweeping views of the Long Island Sound, was established over 50 years ago. Since the first vines were planted in 1995, Macari Vineyards has been recognized as an industry leader in regenerative agriculture, with a focus on organic and biodynamic farming principles. The vineyard is home to a herd of Longhorn Cattle, used for composting, and grows grapes without the use of herbicides. All wines are made from estate grown fruit.

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