

# Ep 95: New York State: The Finger Lakes Part 2 with Meaghan Frank from Dr Konstantin Frank winery



**Janina Doyle 00:00:07** Welcome to Eat Sleep Wine Repeat, a podcast for all you wine lovers, who, if you're like me, just can not get enough of the good stuff. I'm Janina Doyle, your host, Brand Ambassador, Wine Educator, and Sommelier. So, stick with me as we dive deeper into this ever evolving, wonderful world of wine and wherever you are listening to this, cheers to you!

Hello and welcome back to another episode on the Finger Lakes. So if you haven't listened to part one, go backwards. And this is part two, again, with Meaghan Frank, fourth generation from Dr. Konstantin Frank. Now you should already have a pretty fair idea of how special the Finger Lakes is. If you listened to part one, but I wanted to point out something about its latitude because it's incredibly similar to many of the European wine regions. So the Finger Lakes sits in the 43rd parallel. Now comparing that within America, actually, Oregon also is 43 degrees too, but if we pop across to Europe, interestingly enough, places like Tuscany are also on the 43rd parallel. So it's pretty interesting when you think, why is it so cold in the Finger Lakes when in fact it is lower than places like Burgundy and Champagne? And really this is all about the glaciers of the ice age, them receding and then creating such a unique geography and climate. And it was explained to me that whilst Tuscany, as an example has a very similar latitude to the Finger Lakes, you have different effects. So the Zahara comes up and actually has an effect on Tuscany. Whereas Canada has a big effect on the Finger Lakes. So it's just very interesting, the geography and the surrounding areas and what they can do. Right now, this episode, we will be looking at more of the exciting grape varieties that Dr. Konstantin Frank grows. So Gewürztraminer, Rkatsiteli, the white grape variety from Georgia. And of course, Cabernet Franc, which is really the number one red grape variety in the Finger Lakes. Now, originally, when it was planted, people really wanted Pinot Noir to win, but it was Cabernet Franc that just did better. It was Cornell University who are based in New York that started suggesting in the 1990s that Cabernet Franc should have the potential needed. It had looser bunches, thicker skins, it's cold hearty, and it grows on all the Lakes, and it also makes a fantastic Rosé, so what is not to love. Again, I apologize for my not so great audio, as you know, from last episode, something with a little array with the microphone, but of course the content is fabulous. So I hope you enjoy this episode and getting to know the Finger Lakes that little bit better.

**Janina Doyle 00:03:13** Now. Oh, we are gonna go on to Gewürztraminer because I have it. So I have the 2017 Gewürztraminer. Um, love this variety. Always spicy and tropical and lychees and turkish delight and rose petals and that oily.... So hopefully let's see, let's see, how classic are Gewürztraminer wines in the Finger Lakes compared to kind of what I've just said and what we expect from say Alsace or even Germany.

**Meaghan Frank 00:03:47** Sure. Yeah. I would say quite different. Yeah. So, um, you know, for us, it's, it's along the same line as Riesling. There is, um, a delicateness and, um, sort of a, a lightness to this variety produced here because we just don't have the amount of sun, you know, that they do in say Alsace. Uh, you're not getting the, you know, the viscosity, the intensity, you know, coming from that, it, it is rose petals, lychee, but it's, there's like a lifted citrus note. And then the acidity is not quite as bright as many of the Rieslings that we produce, but there is a, a freshness, you know, from this wine, um, you know, we're bordering 12 and a half, 13% alcohol, so nothing too crazy. And, um, you know, they, they tend to be a little bit more restrained, I would say than maybe styles of Alto Adige or Alsace. Um, but there's certainly a place for them. And, and it is a really interesting variety for the Finger Lakes because of its aromatic potential. And this is our, this is our bread and butter. This is what we do so well, is these aromatic varieties. You know, they really, uh, really express themselves beautifully, um, on our rocky soils and especially with wine making techniques, looking at cold soaks prior to fermentation, really enhancing, uh, the aromatic potential. So, um, it's, it's one of my personal favorite varieties that I really enjoy it. And, um, I think they age beautifully as well because of their nice bright acidity.

**Janina Doyle 00:05:29** Mmmmm. I, I love the, the richness of this, but I agree. I see what you mean by the restraint. Now for anyone who's not used to give, I can tell you drinking this or smelling this. It's still pretty lifted, not as, as much as, as you can get maybe from, from Europe, but what I'm still getting is lovely honeysuckle notes mixing with more of a peachy nature. Like maybe it is going slightly tropical, but it's maybe not as lychee, and it's dry as well for everyone that we should point out because some Gewürztraminers can have quite a bit of residual sugar in there. Um, but I, I actually think that it is floral, but it's almost more, instead of the rose petals, I'm getting things like maybe lilac, like a slightly more delicate going towards that earthier perfume edge than bright and intensive if that kind of makes sense.

**Meaghan Frank 00:06:24** Yes. Beautiful.

**Janina Doyle 00:06:26** It's really beautiful. And of course, anyone get this Gewürztraminer and get some Thai food and your be, you'll be away, won't you, you know.

**Meaghan Frank 00:06:32** Happy camper. Yeah.

**Janina Doyle 00:06:33** Absolutely. Now it does not have the acidity. Gewürztraminer does not have the acidity that Riesling does anyway. And this doesn't, but still very, very refreshing, but what I like, but it's got a real spicy finish, so I get this kind of ginger edge right on the end, that just kind of gives you a bit of a tingle on the palate, right at the back, um, as you finish, I think it's, um, really, really, as obviously aromatic, really rather giving, it's it's not huge, but it is just getting into full bodied. Um, hence why with all your kind of lovely Thai foods, with all those different flavors, this is gonna kind of pair really nicely.

**Meaghan Frank 00:07:11** Oh, wonderful. Now you're making me hungry Janina

**Janina Doyle 00:07:15** Well, well, you should also be thirsty. Now I, I am going, when I finished this, uh, podcast, right at the end, everyone, I'm gonna let you know where you can get these wines or confirm pricing because I had a quick look and wasn't so lucky on my quick search just before this recording, but I believe this is about the same price as the Riesling, isn't it?

**Meaghan Frank 00:07:37** Correct. Yes.

**Janina Doyle 00:07:38** Okay. So ideally when we can find it, I'll see if I can find some retailers to tell you for those of you in the UK, it's gonna be around the 20 pound mark. But everyone in America, listening and Canada, I have quite a few listeners there. Oh, I'm sure you've got a very easy, uh, access to these wines. So do do, go and try. Yeah, absolutely. Now, since joining the winery yourself specifically in 2013, I wanna talk about some of the changes that you've implemented. So should we talk about the Helm series for a second?

**Meaghan Frank 00:08:09** Sure. Yeah, no, it's been, it's been wonderful. Yes. I joined the winery full time in 2013. I work alongside my father, Fred, who has been such an amazing mentor for me. Um, I, it was a later decision for me to go into the wine industry. Um, I'm one of three, I have a sister and a brother, I'm the oldest, and it was for four generations, the winery's been passed down through the only son of, you know, each generation and that was meant to be my brother, until he decided, you know, it wasn't for him. And around the same time I was about 20. I became really interested in wine, um, when I was in college. And, and yeah, so he's been a, a real force in my, in my growth and progression, and I've learned a tremendous amount from him. And we're really the first pair of generations who have really gotten along very well.

**Janina Doyle 00:09:09** Okay. That's always, that's useful.

**Meaghan Frank 00:09:11** It's always useful. Right. And he's taken a lot from his experience, working with his father who, who he would say, would say no for sport, you know, he would just say to him, I have an idea: Hey dad, I have this idea. No. You know, before he even said it. So he's been given, you know, he's given me a lot of autonomy at a very young age, which I, I very much appreciate. And so one of the things when I first started was looking at, you know, we did a full catalogue of the vineyards and of the sites that we have and looking at ages of vines. So some of our vineyards are going back to 1958, uh, you know, true to Konstantin's original plantings. We have a block of Pinot noir, Riesling, Chardonnay, um, a few different varieties that, um, you know, incredibly old vines. And we wanted to...

**Janina Doyle 00:10:03** You have, sorry, just, just to interrupt, you have like the second oldest Pinot vines, don't you in America?

**Meaghan Frank 00:10:09** Correct. Right. Yep. In US, which is really exciting. So, because Konstantin really planted on the correct rootstock from day one, you know, these vines have withstood the test of time and um, yeah, so it's, we're very excited about that. And about these older vine vineyards and, you know, for me, something that was really important was looking at some of our best sites and our best blocks, but also telling the story of the women who have helped build our family business. You know, when we tell the story, and even when I told it earlier, you know, so much about our story is Konstantin, but what I am remiss in, in that, you know, talking about is my great-grandmother Eugenia, who was right by his side, you know, throughout, uh, fleeing the Soviet union, coming here, starting the winery hand, labeling every bottle, working with Konstantin in the vineyard. You know, she was really the person that, that made this possible. And then my grandmother, Margaret, my two great aunts, you know, they have really helped tremendously. And they really, their stories weren't told. So the idea was to kind of highlight our best sites and then to, to kind of pair that with the personality of these women. And so, yeah, it's been a really, um, very fulfilling project and we have four wines. So it's my great-grandmother Eugenia, my grandmother, Margaret, my great aunt Hilda and my great aunt Lena and, um, they each represent something that's truly special, you know, about our winery. And it's a way for

us to tell their story as well. So, um, they've really become our kind of super premium line of wines and I'm very proud of, uh, of them and, and, um, and being able to share their stories.

**Janina Doyle 00:12:08** Yeah. And I, what I love about that is that from doing some reading myself about all these women, it's almost like they have sacrificed a whole lot of themselves to make sure that they are in the shadows, but pushing their husbands forward. And that this whole dynasty that's been created would not be where it is without them. So it's amazing that you've dedicated these points to them. And now you've broken the trend. Thank goodness. About time, everyone. And that a woman is taking over. It can be both everyone. So how good, that one of the, not the only thing, but one of the first things you've implemented is this dedicated series. So men and women listening, go and get yourself a bottle within the Helm series, whichever one, whether you want to support Eugenia or Lena, whatever you want. There's no, but get there and support this because, um, we need to do that, right?

**Meaghan Frank 00:13:04** Sure.

**Janina Doyle 00:13:05** Beat the bias.

**Meaghan Frank 00:13:06** Exactly.

**Janina Doyle 00:13:07** As they say. Now you mentioned, I have to touch on this. You mentioned the Rkatsiteli grape variety. In fact, you also do the, the Saperavi. So you've taken the oldest grape varieties from Georgia and obviously, well, you personally, haven't Konstantin brought it over, you weren't there yet. You weren't, you weren't there then. But he's brought over these varieties, which I think is really interesting. And actually, I also recently did a podcast on Moldova. And they also have the Rkatsiteli and it seems that these, these two varieties Rkatsiteli and Saperavi have kind of, they've traveled, you know, from Georgia, certainly in the Eastern European countries, in Romania. And it's and of course, and Ukraine. Um, and so it seems that obviously it must have been doing well then that he thought, you know what, these are two very good varieties to bring over to, um, the Finger Lakes. So just how, how is the Rkatsiteli doing, is he doing it in a very clean style or is he doing it in a more, are you not, he, you now, so confusing. There's so many people in the story.

**Meaghan Frank 00:14:12** I know.

**Janina Doyle 00:14:13** Are you doing the Rkatsiteli in an orange style as they would do in Georgia? Okay. So you're kind of being true to that, like the history of that variety.

**Meaghan Frank 00:14:22** Right. Yeah. So we do two different styles with Rkatsiteli and, uh, yeah, this was a, a real, um, kind of shining star for Konstantin. He had worked with this variety in Ukraine and, um, and actually I, I recently learned that Stalin was Georgian. So the, the, um, emergence of these varieties, Rkatsiteli and Saperavi, throughout the Soviet union and they're pushed to be planted. Um, you know, these two Georgian grapes is, is a very interesting, interesting thing that, uh, you know, that he, Konstantin was very excited, you know, about those two in particular, but Rkatsiteli, um, we have vines going back all the way to the 1960s. Um, and it is truly a, you know, cool climate variety. It, uh, does very well in, in colder temperatures, in the cold winters that we have and, uh, it's a looser cluster. So it, it mitigates some moulds and mildews very well, um, you know, there's a lot of airflow that can come through the cluster. It can be very high yielding if, um, the yields aren't sort of monitored with, um, pruning and green harvesting, but it, for us, we have very old vines. So the yields are sort of naturally reduced. Um, and we do a stainless steel fermented and matured style, which is a really fresh,

um, herbaceous, almost similar to maybe similar to like a Sauvignon Blanc. I've heard of it being referred to like a Roussanne - Marsanne blend because it has a textural aspect.

**Janina Doyle 00:16:02** Oh, interesting. Cause I've also heard, I don't, so, and, and listen, I don't know. I don't know Rkatsiteli enough, but I've heard people say it maybe is a little bit like Petit Chablis.

**Meaghan Frank 00:16:12** Sure.

**Janina Doyle 00:16:12** In terms of this kind of real crisp, refreshing nature. So I wonder whether it, I don't know whether that it can be that as well, or do you think the texture comes through more?

**Meaghan Frank 00:16:21** Yeah, I think it depends also on the winemaking style, you know, and also the age of the vines, um, because it can be, you know, again, high yielding, so younger planting could yield like, you know, a very fresh sort of, um, easy drinking style and then you can have very textural, quite, you know, medium body. Um, I almost get, I usually get like a lemon grass note, like there's a herbal nature to the, to the aromatics, but we also do an orange wine where we ferment on the skins and then press off the skins and age in amphora for about nine months. So not quite a qvevri style, burying them in the ground. Um, but sort of an homage to that very ancient wine making method. And because, um, we, we shorten it R Kats, R Kats has very thick skins. Uh, it does really an interesting thing, uh, during the fermentation and the colors are just a really vibrant sort of tangerine color. Um, I wish we had some to give to you Janina. So you can try it.

**Janina Doyle 00:17:29** No, but you know what? I think that means that I'm gonna need to go and obtain it myself. You keep me, you've gotta keep me excited.

**Meaghan Frank 00:17:36** Sounds good. Yes. But it is a very, very interesting variety. And I think it suffers a little bit from a marketing challenge with its name. I think it, well, yes.

**Janina Doyle 00:17:48** Well now you, it, well, I love that you're calling R Kats. It's awesome. Um, and obviously, you know, I've, the name that we both agree it's Rkatsiteli but then I also hear people in the wine industry calling it Katsiteli and just ignoring the R, so, and they often are very knowledgeable people as well. So I actually don't know, is it Rkatsiteli or is it "Kkatsiteli"?

**Meaghan Frank 00:18:10** Yeah, I think it's either. So I have a, a good friend who's Georgian and he said, even there people call it Rkatsiteli or Katsiteli like, you could...

**Janina Doyle 00:18:20** Well that, and that's, and that doesn't help does it?

**Meaghan Frank 00:18:22** Right, yeah. There is no definitive, but yeah, it, it is, it is kind of split. I, I agree, but that's kind of part of the mystique right. Of the, the intrigue of the, the variety that there are some different ways to say it.

**Janina Doyle 00:18:37** Absolutely. Right. I'm gonna go on the last wine, which is the Cabernet Franc, but I just wanna say it's so I really love taking more time with these wines and I've been smelling them as you've been talking. And now just to add to my very vague tasting notes before. There's more of this like icing sugar note, it's a, you know, dry wine, everyone, but this icing sugar note. So if everyone can imagine this kind of lovely sweet aromatic lift, and then there is rose oil coming through on the nose, it's it really is beautiful if nobody has experienced a Gewürztraminer this might not be a classic classic style, cause there's a little bit more restraint, but actually you may prefer it cause sometimes Gewürztraminer

is way too in your face. Right. Actually just saying so, okay. That's let's go to the Cabernet Franc and loving the fact that this is 2016. So we've had some time in, it's quite light. I'm looking in the glass. It's very light, it's not too deep at all. What are we, how you working with Cabernet Franc?

**Meaghan Frank 00:19:37** Yes. Yep. So Cabernet Franc is sort of next in line after Riesling to a, a very, very common, widely planted grape variety in the Finger Lakes. And that's because it, it does, uh, ripen a little bit earlier than Merlot and Cabernet Sauvignon. So we are able to pick it at full ripeness, um, prior to our sort of deep freeze that occurs in November. We are on a, a strict timeline here, living in the Finger Lakes. We can't just let it, let it hang forever. Um, so, and the Cabernet Franc, they tend to be quite, um, quite aromatic. So for us, we, we don't want to overpower, uh, with too much oak. So there is a little bit of oak treatment here. We have, um, you know, uh, 18 months in French oak and only about 20% of that is new French oak. So really looking to kind of high, highlight and soften the tannins, but really highlight the, the lifted, you know, violet and, um, red fruit tones that you get, uh, you know, with this, with this variety, uh, not trying to cover that up too much. Um, but it is, it is a very, uh, interesting variety and I think it's something quite distinctive. Like you don't find very often single, you know, varietal Cabernet Francs coming from the US. It's their, you know, obviously is in blends. So the Loire is our closest kind of, um, comparison, which I think is helpful for us because there's, there's not this, um, preconceived notion, uh, oftentimes with this variety.

**Janina Doyle 00:21:23** Yeah. Because I've been talking on many podcasts and I'm always championing, Cabernet Franc. And for those listening to my previous podcasts they'll know that, you know, British Columbia's doing them, you know, Canada is also doing amazing examples of Cabernet Franc. But when I had my episode on British Columbia, the winemakers can't agree as to do they want to do the very, the lighter style or do they wanna do the heavily oaked style? And so that doesn't help in terms of marketing, um, but all delicious everyone. So just get Cabernet Franc. But I have to say, this is a beautiful example if we compare it to the Loire, which does always tend to be a lot less oak, very bright, very fresh and here I'm getting loads, you said the red fruit spectrum. Totally, but we're getting pomegranate, red cherry, cranberry, but then this lovely hint of smoke that little lift of green pepper without it being, it's really in the background and that slight, just earthy forest note, but really it's this very, very light wine. I'm loving the, the fact that it is so vibrant and light and I'm surprised you've put it 18 months in oak and there is new oak because of how restrained that is actually.

**Meaghan Frank 00:22:40** Yes, absolutely. And I think a few years in bottle too helps really soften, soften the wine and, and, and help it integrate a little bit. Um, you know, these wines, especially red wines from the Finger Lakes, they really do much better with a few years of bottle age, just to, to let them mellow and let the tannins soften and let the acids soften a little bit. So, uh, definitely recommended to look for, for aged styles.

**Janina Doyle 00:23:07** And the tannins are, are actually really, really light for me. They're they're present, but they're just very, very silky. They're not grippy in, in any way. I mean, you can't don't get me wrong, everyone listening. This is not a Pinot Noir, um, but if you like elegant Pinot Noirs, you would absolutely love this because it's got the red fruit spectrum. It's got very, very soft tannins. It's really very bright and it has little earthy notes as well. Um, I think this is delicious. So what I found online very quickly, again, everyone, I will try and clarify in a bit but I found it for 34 pounds in England, um, from a place called Renoufs Wine Bars, but they're at stock. Sorry. But they might get it back in stock, but I will try and find some, some other places so that, uh, we're not disappointed.

**Janina Doyle 00:24:04** Now I just wanna finish off quickly. You mentioned to me a story that just sounded brilliant. Now it was on Riesling Trockenbeerenauslese. So for everybody, this is literally the top of the sweet wine pyramid. Often shortened down to TBA. It, it stands for dry berry selection. It's it's the highest sugar levels in the Prädikatswein category. Everyone go back to a few episodes ago when I was talking about Germany. Um, and they have to be affected by noble rot, which is quite difficult, cause it's a type of fungus, but a good one. Um, but anyway, you guys have made this only three times haven't you in the whole period, but Konstantin apparently said, was there a story? He said something really, really funny. I need you to explain to me in more details, this little anecdote.

**Meaghan Frank 00:24:51** Absolutely. Yeah. So in, in 1962, Konstantin celebrated his first vintage. So we're celebrating this year 60 years from our first vintage that's yeah, we're very excited. And in his first vintage, he, he did it, he made America's first Trockenbeerenauslese Riesling. Full berry select. A hundred percent botrytis, something that's very difficult to do. Um, in his first year, uh, from the estate.

**Janina Doyle 00:25:21** Nothing like showing off is there.

**Meaghan Frank 00:25:22** He's showing off, right? A little he's brushing off his shoulder a little bit, you to the naysayers that said Vinifera, you know, couldn't be grown. He, he took it a step further, but he, again, you know, he was a, a researcher, a scientist, an experimenter. He was not very interested in, in making a profit and selling the wine. You know, he was much more interested in talking about his theories of grape growing and wine making. And um, you know, he would sell this wine. Uh, he put a price tag, you know, this is in, in the sixties, um, \$40 a bottle, which is like an absorbent, yeah.

**Janina Doyle 00:26:03** So that's, ohhhh, I can imagine.

**Meaghan Frank 00:26:04** A very, very expensive wine. And you also had to produce a marriage certificate that you had been married at least 20 years in order to buy a bottle because then, only then you would understand the sacrifice that it took to make this wine.

**Janina Doyle 00:26:23** I mean, apart of the fact that I find that really funny. And it's kind of probably true. Although I don't think you, I don't think you'd be able to get away with that in this day and age.

**Meaghan Frank 00:26:32** Now probably not, yes.

**Janina Doyle 00:26:33** But go back then. I mean, that's absolutely brilliant and I'm sure for everyone who has been married for several years, they're probably like, oh yes, we know. We know It's worth it in the end everybody. Love is love.

**Meaghan Frank 00:26:44** Love is love.

**Janina Doyle 00:26:46** Exactly. Now people can come and visit you?

**Meaghan Frank 00:26:48** Absolutely. Yeah. We are open year round. We, um, have visitors come in non pandemic times from all over the world, you know, to come, we're right along the path. The Finger Lakes is a great region If you're visiting Niagara falls and choose to put the Finger Lakes on your way down to New York city. So that's a really popular...

**Janina Doyle 00:27:09** How long, so how long would that take? Yes. If you went to Niagara falls?

**Meaghan Frank 00:27:12** Yeah. So if you flew into say Buffalo, New York went to Niagara falls, you were about two and a half hours from Niagara falls. Um, stop, spend some time in the Finger Lakes, and then it's about five hours to New York city. So that's a very popular sort of path and um, we are certainly, we love to receive guests. Our big season is May through October. So that's when we receive the most guests, but, uh, wintertime is a wonderful time to visit as well because it's very quiet and you get a lot of personalized attention. So really any season it's, it's really a wonderful time to visit. Visit the Finger Lakes and, um, there's really a lot to do here. So, um, we'd love to, uh, welcome everybody with open arms here to the Finger Lakes.

**Janina Doyle 00:28:00** Perfect. And just to finish, finish off, I did this all the time. I already said I was just finishing off. I'm not. To finish, finish off. What are the grape varieties that people should be looking for? Riesling and Cabernet Franc obviously.

**Meaghan Frank 00:28:12** Yes. Riesling, Cabernet Franc, traditional method sparkling wines, um, are really, really an exciting development. You know, we've been producing traditional method sparkling since 1985 with my grandfather starting that operation, but we have many neighbors that are producing fantastic sparkling wines. Um, also Saperavi, a red Georgian grape that's really up and coming. Um, and then, uh, Pinot Gris, Gewürztraminer, Grüner Veltliner, a lot of the aromatic, aromatic white wines, I would say are, are very much in our wheelhouse. Um, but Riesling first and foremost.

**Janina Doyle 00:28:54** It's the grape variety. Lovely. Thank you. Thank you for just, I mean, we've touched the surface, but of course there's no point in going too geeky into this region because we need everyone to realize how amazing it is. So they get involved and uh, and try some wines and come and visit. Right?

**Meaghan Frank 00:29:10** Absolutely. Well, thank you so much Janina.

**Janina Doyle 00:29:14** No, you've been fantastic. Thank you. And, um, everybody, if you haven't realized how iconic this winery is, get on it. I love a wine with a story. You definitely have that. Thank you. Thank and you and I love where you are leading this winery. Girl power.

**Meaghan Frank 00:29:29** Girl power. Yeah. I love it.

**Janina Doyle 00:29:32** And, and, and dads that also respect their daughters and give them power.

**Meaghan Frank 00:29:35** And Dads that, yes, exactly.

**Janina Doyle 00:29:38** We love good dads. Thank you, Meaghan. You're fabulous. And when I'm, when I'm in New York, I will take that five hour drive.

**Meaghan Frank 00:29:45** Please do. Please do.

**Janina Doyle 00:29:46** Thank you. Take care.

**Meaghan Frank 00:29:48** Thank you. You as well.

**Janina Doyle 00:29:53** So that's it from Meaghan Frank. However, as you know, there is a part three and part four. So next week I am handing over the baton to Richard Rainey of Forge Cellars. Now these guys are based in Seneca lake. This is the biggest lake in the middle and they focus entirely on dry Rieslings. And when I say dry Rieslings, under four grams residual sugar per liter. So they are very

specific on dry means dry. So you are in for a treat next week. Now, of course, to finish off, I have a wine quote for you. And I was lucky enough to find one specifically from the Finger Lakes. So in a book called *Summer in a glass: the coming of age of wine making in the Finger Lakes*, by Evan Dawson, there is a quote, and this is by second generation John McGregor from the McGregor vineyards. You can find them in the Keuka lake. They're about midway up, a little further north than Dr. Konstantin Frank, but on the east side. And in this, he was quoted. So it's also another book for you guys to add to your list. Now he said:

“What I love about wine is that it's open to anyone, no matter how they're dressed or what they look like. Wine is the great equalizer.”

Well hear hear to that. Thank you as always for listening. Uh, make sure you have subscribed if you haven't, so you don't miss an episode. Do like it. Leave a comment, especially if you're listening on apple podcasts, because it makes it more discoverable. Share the podcast with your wine loving friends. And until next week, cheers to you.