



Blaufränkisch or Lemberger?

So which is it? Ah, who cares? Just try it.

WRITER LAURA WINTER FALK PHOTOGRAPHER JASON KOSKI

“A wine of many other names will always taste as sweet.”

This might have been the well-known Shakespeare quote if he had had a glass of this red wine while writing his famous play. Its official name, Blaufränkisch, is how it is referred to in Austria, but it is also known as Lemberger throughout Germany, Kékfrankos in Hungary and by a number of other names throughout its Eastern European homeland.

Here in the Finger Lakes, it can be found under both the Blaufränkisch and Lemberger monikers. While winemakers may debate which is the best name for the label, all agree that the grape is a perfect fit for the region. The grape is much more winter-resistant and less prone to rot due to its thick skin, which makes it easier to grow than other red *Vinifera* varieties. It is also a grape capable of producing a number of different styles and expressions. Its high acidity, medium tannins, broad spectrum of pronounced red-black

fruit flavors and aromas, and inherent spiciness make it a versatile winemaking grape.

In the Finger Lakes, you can find Blaufränkisch and Lemberger as crisp, acid-driven rosés; as lighter-styled dry reds akin to a Pinot Noir; as more robust, concentrated and spicy styles similar to Syrah; and even as complex and concentrated port-style wine—all of which are capable of pairing with an array of savory foods.

Laura Winter Falk owns Experience! The Finger Lakes, a touring and events company. She holds a PhD in food and nutrition, is a Certified Sommelier, and an adjunct professor of wine at Tompkins Cortland Community College.

Jason Koski lives in Trumansburg and works up a voracious appetite by biking to various photo assignments in search of good food and tasty visuals.

Suggested Wines

Dry Rosé:

Atwater Vineyards

Dry Rosé of Blaufränkisch 2018: \$18

Dr. Konstantin Frank

Dry Rosé of Blaufränkisch 2018: \$14.99

Terrassen

Blaufränkisch Rosé 2018: \$18

Lighter-Styled Dry Red:

Hector Wine Company

Lemberger 2018: \$24

Hosmer Winery

Lemberger 2017: \$20

Goose Watch Winery

Lemberger 2016: \$18.99

Red Tail Ridge Winery

Blaufränkisch, Martini Family Vineyard
2017 \$22.95

Weis Vineyards

Blaufränkisch 2017: \$24.99

Weightier-Styled Dry Red:

Atwater Vineyards

Blaufränkisch 2016: \$24

Damiani Wine Cellars

Lemberger 2018: \$21.99

Fox Run Vineyards

Lemberger 2017: \$2

Dr. Konstantin Frank

Blaufränkisch 2017: \$21.99

Lakewood Vineyards

Lemberger 2017: \$18

Miles Wine Cellars

Lemberger 2014: \$19.95

Port-Style

Barnstormer

Nosedive 2018 (Blaufränkisch): \$25

Miles Wine Cellars

Treasure (Lemberger): \$22.95

Many of these wines are available at your local wine shop but several are available only at the wineries and on their websites.

Check ahead before you start shopping.