



## Dr. Konstantin Frank Amber Rkatsiteli 2017

# Amber Rkatsiteli

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### Winery Background

*Dr. Konstantin Frank ignited the “Vinifera Revolution”, a movement that forever changed the course of wine growing in the Finger Lakes and the United States. Dr. Frank’s vision, knowledge and determination are credited with elevating the New York wine industry from a state of happy mediocrity to a level that today commands world attention. Located on Keuka lake in the Finger Lakes region, Dr. Konstantin Frank Wines features some of the oldest vinifera vines in the United States and continues to produce wines of distinction and quality.*

### Viticulture

Pronounced *er-kat-se-tell-ie*, this ancient vinifera grape originates in the Republic of Georgia and is one of the oldest grape varieties. In Georgia, clay vessels were found with seeds of Rkatsiteli which date back to 3000 BC. It’s the 4th most planted grape variety in the world, mainly in cool climate regions of Eastern Europe. Its cold resistance inspired Konstantin Frank to plant it in our Keuka vineyards and for over 50+ years our winery is known for the best representation of Rkatsiteli in America.

### Vinification

The Rkatsiteli was destemmed and crushed into 1-ton open-top bins with no additions. The fermentation started with natural yeasts and treated as a red wine with punchdowns 2 times daily for 10 days with the juice in contact with the grape’s skins. Once dry, the free-run juice is aged in clay Amphora for 9 months. Only 66 cases produced.

### The Effect of an Amphora on Rkatsiteli

Similar to a wine barrel, amphoras cause micro-oxygenation, which concentrates the wine. And since an amphora is shaped like an oval, it keeps the wine and lees constantly moving and in suspension. An amphora is usually toasted inside 3-4 times, which creates a layer like beeswax. This beeswax-like layer adds additional protection to the wine ensuring that the wine does not seep through the porous clay of the amphora. Unlike a wine barrel, an amphora does not actually impart any flavors to the wine. What an amphora does provide, however, is roundness, mouthfeel and concentration. An amphora softens the flavors of Rkatsiteli as well as its tannins. In summation, most of the flavors in the wine come from the grape itself, but an amphora adds to the flavors’ concentration and complexity.

**Style:** Dry, Skin Contact White

**Body:** Medium-bodied

**Cellaring:** Drink now or cellar until 2022

**Analysis:** Awaiting results

