



2018 AMBER RKATSITELI

Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.

VARIETY: 100% Rkatsiteli.
VINEYARD: 100% Keuka Estate.
VINIFICATION: Whole Cluster. 10 Day Cold Soak on Skins. 10 Day Ferment on Skins. 20 Days Total on Skins.
VESSEL: Stainless Steel. Open-Top.
FERMENTATION: On Skins. Twice Daily Punchdowns.
ÉLEVAGE: Aged 9 Months in Amphora & 3 Neutral French Barrels.
PRODUCTION: 150 Cases.

VINTAGE

The 2018 vintage showed how much weather conditions can change during the growing season. Budbreak and flowering were a bit late, beginning in June. July recorded some of the hottest and driest days in the Finger Lakes, perfect conditions for ripening. Several weeks of rain in September forced us to be very selective in the vineyard. Several tries through the vineyard dropping poor fruit before harvesting only the best quality bunches. Harvest finished earlier than normal. Quality is favorable but yields are down.

VINEYARD

Dr. Konstantin Frank was the first to plant Rkatsiteli in the Finger Lakes during his experiments in the 1950s and 1960s. Our oldest plots date back to 1983 planted with various rootstocks. Rkatsiteli originates in Georgia and it one of the oldest grape varieties in the world dating back to 3000 BC.

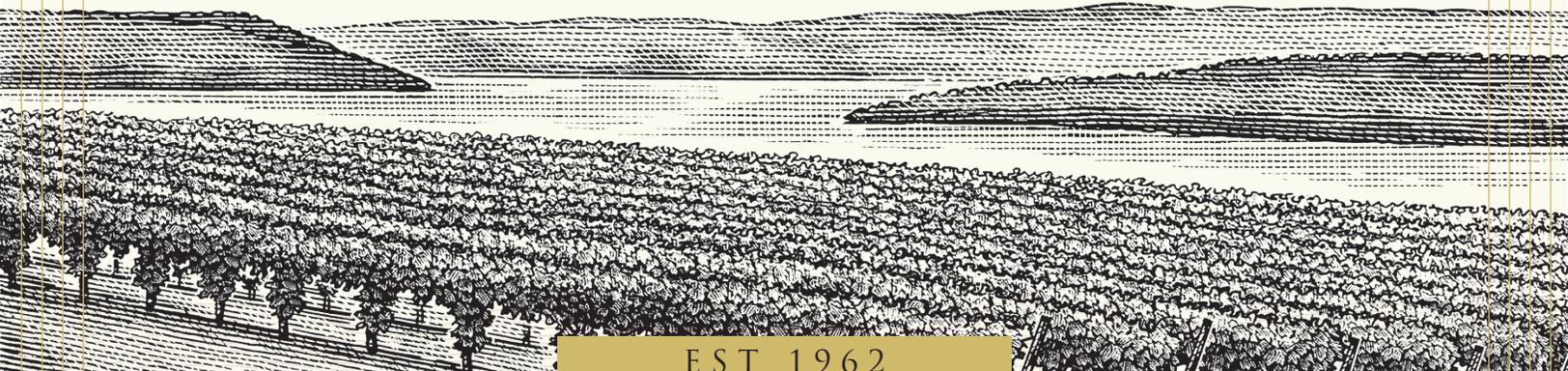
Our vineyards on Keuka Lake are shallow, shale-based soils which adds minerality, acidity, and elegance. Our vineyard is east-facing ranging from 980 ft to 1200 ft elevation and at the deepest parts of Keuka Lake.

THE AMPHORA EFFECT

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.



ACCOLADES
91 Cork Report



EST 1962

DR. KONSTANTIN FRANK WINERY

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