



# 2023 AMBER RKATSITELI

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

VARIETY:	100% Rkatsiteli.
VINIFICATION:	Destemmed. 1 Month Ferment on Skins. Stainless Steel.
VESSEL:	Open-Top.
FERMENTATION:	1 Month On Skins. Twice Daily Punchdowns.
ÉLEVAGE:	Aged 8 Months in 6 Acacia Oak Barrels.
PRODUCTION:	150 Cases.

## VINTAGE

The growing season of 2023 presented many opportunities and challenges. The winter was mild, with low cold stress on the vines. This led to an uncharacteristically warm spring, causing the vines to begin budburst early. In mid-May, the entire region experienced a freeze event that only happens once in a century. The freeze caused a loss of 10%-50% of buds, depending on location and grape variety. The reduction in buds per vine led to a concentration of the resulting grapes, which were of high quality. The ripening and harvest period from August to October followed the typical pattern for the Finger Lakes region, with warm days, cool nights, and occasional rainfall.

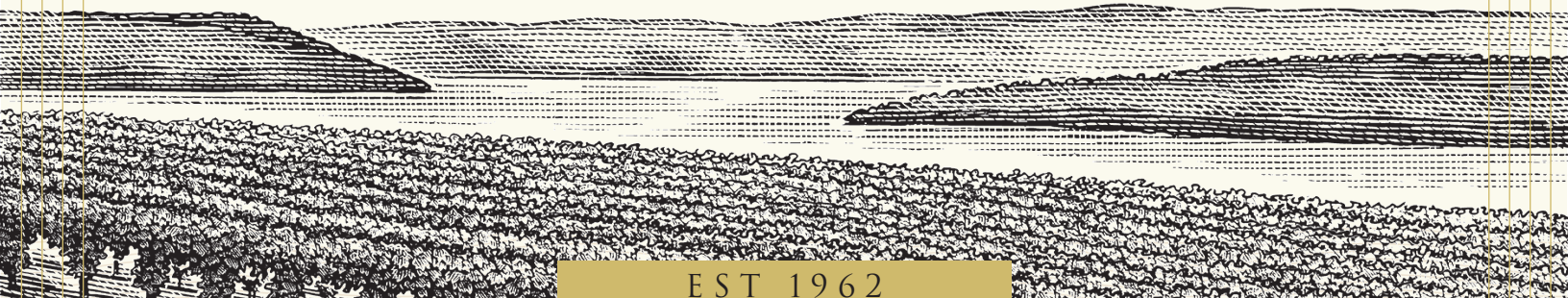
## VINEYARD

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 is one of the oldest grape varieties in the world dating back to 3000 BC.

## THE WINE

This 2023 Amber Rkatsiteli is a beautiful expression of the ancient varietal, highlighted by its 1 month of skin contact. On the nose, you'll find vibrant aromas of toasted orange peel, macerated peaches, and a hint of fresh ginger, immediately transporting you to a sun-soaked orchard. As the wine opens, fresh citrus zest adds an energetic lift to the aromatic profile. On the palate, the wine's rich texture stands out, a direct result of the extended skin contact, which also lends a delicate tannic grip, reminiscent of a light red. Flavors of ripe stone fruits like peach and apricot blend seamlessly with subtle ginger spice, while zesty citrus keeps the palate refreshed. The mouthfeel is lush yet balanced, offering both richness and structure, with a lingering finish that carries a touch of dried fruit and gentle spice.

This wine is an excellent companion to bold dishes, including roasted root vegetables, spiced Middle Eastern fare, or even creamy aged cheeses. Its complexity and texture make it a versatile, engaging wine that evolves beautifully in the glass.



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DR. KONSTANTIN FRANK WINERY

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