



2023 RKATSITELI

VINEYARD: 100% Keuka Estate.
 VINIFICATION: De-Stemmed. Direct Press. Pneumatic Press.
 VESSEL: Stainless Steel. Temperature Controlled.
 FERMENTATION: Traditional. No Malolatic Fermentation.
 AGING: Unoaked. Stainless Steel.

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

Rkatsiteli originates in the country of Georgia and it one of the oldest grape varieties in the world dating back to 3000 B.C. It is often one of the last varieites to be harvested.

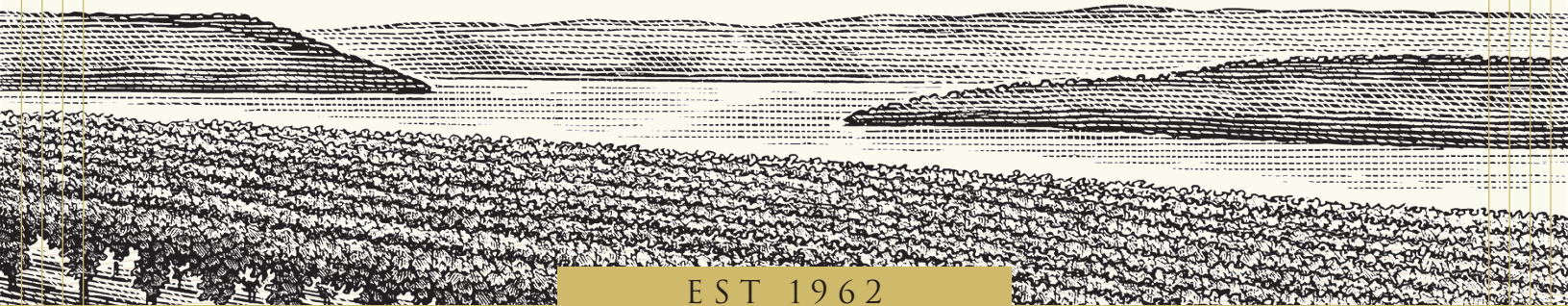
Dr. Konstantin Frank was the first to plant Rkatsiteli in the Finger Lakes during his experiments in the 1950s and 1960s. We grow just under 10 acres of Rkatsiteli on our Keuka Estate: 3.1 acres planted in 1983, 2.8 acres in 1987, and 3.8 acres in 2003. Our soils on Keuka Lake are shallow, Mardin and Volusia silt loam with high shale content which adds minerality, acidity, and elegance. Our vineyard is east-facing ranging from 980 ft to 1200 ft elevation and are at the deepest parts of Keuka Lake. In 2022, we planted 3.4 acres of Rkatsiteli on our Seneca farm with an expected first crop in 2024.

THE WINE

This 2023 Rkatsiteli from Dr. Konstantin Frank offers a captivating blend of tropical and orchard fruit notes. The nose is vibrant with aromas of ripe nectarine, juicy apricot, and refreshing pineapple, complemented by a subtle hint of grass. On the palate, flavors of honeydew melon emerge, adding a luscious texture. The wine is well-balanced, with a crisp acidity that keeps it lively and fresh. Enjoy this Rkatsiteli chilled to fully appreciate its complex yet harmonious profile. A great alternative for Sauvignon Blanc drinkers.

FOOD PAIRING

Soft cheeses like brie or camembert. Seafood dishes like grilled shrimp, white fish, or sushi, as the wine's acidity and fruity notes will complement. Light and refreshing salads with fruits like mango or peach with a citrus dressing to pair similar flavors. The lower alcohol of this wine can help balance the spice in Thai or Indian cuisine. This wine would also pair well with chicken dishes, whether grilled or roasted.



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DR. KONSTANTIN FRANK WINERY

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