

# The New York Times

## The Pour By Eric Asimov

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### All Right, Already, Let's Drink

**NOSE:** It's been a fascinating conversation on issues of winemaking, short cuts, technology and such, but I for one want to lighten up a little and talk briefly about the real reason we're having this discussion: wine itself and what I've recently enjoyed. It all comes back to that, doesn't it? The bottom line is, we love the wines that move us.

In some ways, this recent discussion works backward from that simple proposition. We start with the wines that we love, and then we justify those winemaking practices that these favorite wines have in common, while attacking those that pose a threat to the continued plentiful supply of these wines. Just about anything, even wine, can be traced back to that primitive impulse, namely, "I won't let you take mine away from me!"

**POURING:** It goes to show how fragile our world is, although I concede that in this discussion of winemaking techniques and technology, things are much more complicated than that. The environment, making money and other issues all play into the discussion, but the bottom line for me, at any rate, is a desire to insure a continued source of pleasure.

Given that, I just wanted to mention some wines that have given me an awful lot of pleasure in the last couple of weeks.

The first is one of the best and most unusual New York State wines, the 2006 rkatsiteli from Dr. Konstantin Frank in the Finger Lakes. What is rkatsiteli, you might ask? It's a white grape most common in the former Soviet republic of Georgia, and it makes sense that Konstantin Frank, an immigrant from Ukraine, planted it in the Finger Lakes along with plenty of other vinifera grapes that he experimented with back in the late 1950's and early '60s.

Most of those experimental grapes are gone, but rkatsiteli thankfully survives. It's a lovely wine that seems almost like a combination of sauvignon blanc and riesling, with flavors of lemon confit and minerals, and a small amount of residual sugar balanced by a crisp acidity. I found this bottle at the Grand Central Oyster Bar, and it was just great with oysters.

