



# 2018 RKATSITELI

*Our Classic Range of wines express the purest form of our winemaking style, the terroir of the Finger Lakes, and the range of grape varieties grown.*



## ACCOLADES

VARIETY:	100% Rkatsiteli.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	De-Stemmed. Direct Press. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
ÉLEVAGE:	Unoaked. 5 Months Lees Aging.
ANALYSIS:	12% Alc, 6.4 g/L R.S., 3.27 pH, 7.2 g/L TA.

## 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. Quality is favorable but yields are lower than average.

## 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. The grape has a very strong resistance to cold winter conditions and retains high acidity even in the hottest summers.

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.

## THE WINE

Delicate aromatics characteristics of pear, grapefruit, lime zest, tea leaf and white apricot with mineral undertones. The wine has a very good palate weight with a textural mouthfeel and lengthy finish. Flavors of apricot, white flowers, orange zest, and herbaceous notes finishing with bright acidity.

## FOOD PAIRING

Olives, Goat Cheeses, Sushi, Seafood, Salads (Citrus, Vinaigrette), Grilled White Meats, BBQ.

