



# 2017 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.*



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, 8.0 g/L R.S., 3.14 pH, 6.8 g/L TA.

## VINTAGE

The 2017 vintage was a study on how much weather conditions can vary from year to year. The 2016 growing year was very hot and dry with very little precipitation. Winter before the 2017 growing season was cold but our vines survived without any damage. The growing season was cooler with ample precipitation all year long with plenty of sunshine. That made for a vintage with good production and plenty of time to develop complexity.

## 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 are at the deepest parts of Keuka Lake.

## THE WINE

Medium intensity with dominant characters of pear, grapefruit, tea leaf and basil with elegant mineral undertones. Despite being a fresh crisp light style, the wine has a very good palate weight with a textural mouthfeel and lengthy finish.

## ACCOLADES

93 Points James Suckling  
Best Buy Wine & Spirits  
90 Points Wine Advocate  
91 Points Jamie Goode

## FOOD PAIRING

Olives, Goat Cheeses, Sushi, Seafood, Salads (Citrus, Vinaigrette).

