



# 2024 AMBER RKATSITELI

VARIETY: 100% Rkatsiteli.  
VINIFICATION: Destemmed. 2 Day Cold Soak. Fermented 100% on Skins.  
8 Days Extended Maceration.  
AGING: Aged 12 Months in 50% Neutral Barrel and 50% Clayver.  
PRODUCTION: 214 Cases.



## VINTAGE

The 2024 growing season began with a historically mild winter, followed by an unseasonably warm spring, ranking among the warmest on record. This led to an early bud break, setting the stage for an accelerated growing cycle. Summer brought intense heat, with June and July among the hottest recorded, though consistent rainfall helped maintain vine health.

August delivered a welcome reprieve with cooler temperatures, allowing the grapes to develop complexity and balance. By early fall, most varieties were tracking nearly two weeks ahead of their typical ripening schedule. Fortunately, autumn provided ideal conditions—sunny, warm days paired with cool nights and low humidity—creating the perfect environment for a prolonged and meticulously timed harvest. With the rare luxury of choosing optimal picking times, we believe the 2024 wines will be nothing short of exceptional, showcasing remarkable ripeness, structure, and depth.

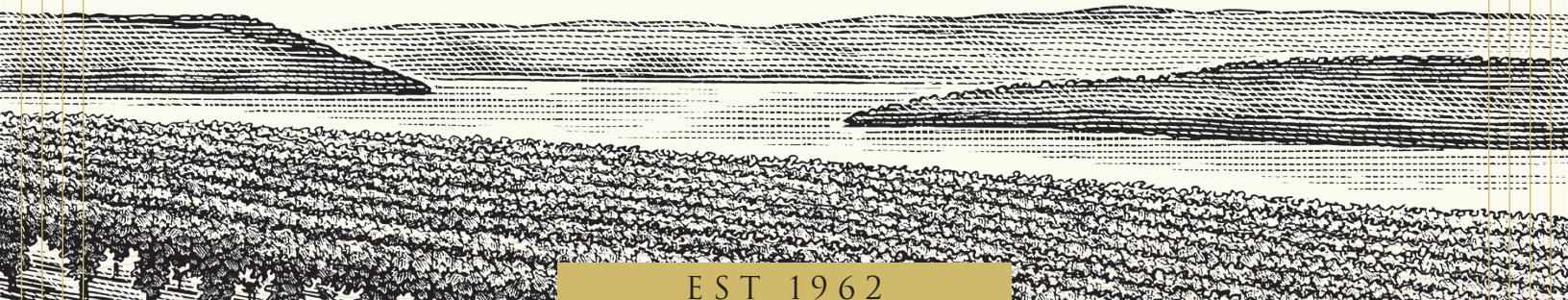
## VINEYARD

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

The 2024 Amber Rkatsiteli, crafted with a month of skin contact, opens with striking aromas of toasted orange peel, macerated apricot, orchard blossoms, and a touch of spice from fresh ginger and cardamom. On the palate, zesty citrus flavors unfold with layers of stone fruit, framed by a gentle tannic grip reminiscent of a light red. Full bodied with a subtle warmth, this amber wine balances texture, spice, and freshness in a distinctive and expressive style.

A versatile partner at the table, it pairs beautifully with Middle Eastern and Mediterranean cuisine, roasted root vegetables, spiced poultry, or aged cheeses make it a versatile, engaging wine that evolves beautifully in the glass. Enjoy on cooler nights and paired with a campfire.



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DR. KONSTANTIN FRANK WINERY

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