2025 AMBER RKATSITELI

Rooted in Georgia's ancient winemaking traditions, this Amber Rkatsiteli connects Dr. Konstantin Frank's pioneering spirit with centuries of traditional Georgian winemaking.



THE STORY

Rkatsiteli is one of the world's oldest grape varieties, with a history in its native Georgia dating back thousands of years. Dr. Konstantin Frank recognized its potential in the Finger Lakes and became the first to plant the variety in the region during his pioneering experiments of the 1950s and 1960s. Our oldest Rkatsiteli blocks date to 1983, carrying forward a legacy that connects the ancient winemaking traditions of Georgia with the cool-climate vineyards of New York.

Our 2025 Amber Rkatsiteli explores a different expression of this historic variety. By fermenting the grapes on their skins as traditionally done in Georgia, we develop greater texture, depth, and complexity than in a conventional white wine, while preserving the grape's natural freshness and distinctive character. The result is an expressive amber wine that bridges tradition and innovation, offering a unique perspective on a variety deeply rooted in our family's history.

THE WINEMAKING

Made from 100% Rkatsiteli, the 2025 Amber begins with destemmed grapes and a six-day cold soak to encourage aromatic and flavor extraction before fermentation. The wine is then fermented entirely on its skins, followed by 12 days of extended maceration to build structure, texture, and complexity.

After fermentation, the wine ages for nine months in a combination of 50% neutral oak barrels and 50% Clayver ceramic vessels. The neutral barrels contribute subtle textural development without pronounced oak flavors, while the ceramic vessels allow gentle oxygen exchange without imparting wood character. This balanced approach preserves the purity of the fruit while developing the wine's layered texture, freshness, and delicate tannic structure.

TASTING PROFILE

Aromas of toasted orange peel, ripe apricot, and orchard blossoms mingle with warming hints of fresh ginger and cardamom. The palate is full-bodied and textural, with zesty citrus and layers of stone fruit balanced by refreshing acidity and a subtle tannic grip.

A gentle warmth and lingering spice make this an inviting wine for cooler evenings, whether enjoyed beside a campfire or shared over a meal. Its structure and aromatic complexity pair beautifully with Middle Eastern and Mediterranean dishes, spiced poultry, roasted root vegetables, and aged cheeses.

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