



# 2019 AMBER RKATSITELI

*Our Reserve wines emphasize their uniqueness featuring superior vineyard sites, distinct winemaking techniques, and diverse grape varieties.*

VARIETY:	100% Rkatsiteli.
VINEYARD:	100% Keuka Estate.
VINIFICATION:	Whole Cluster. 5 Day Cold Soak on Skins. 11 Day Ferment on Skins. 16 Days Total on Skins.
VESSEL:	Stainless Steel. Open-Top.
FERMENTATION:	On Skins. Twice Daily Punchdowns.
ÉLEVAGE:	Aged 7 Months in Amphora, Clayver & 10 Neutral Barrels.
PRODUCTION:	340 Cases.

## VINTAGE

In 2019, budbreak and flowering started about two weeks later than normal. Temperatures during the summer were moderate, and much cooler than in 2018. August and September were cooler than average. Luckily, the weather in the fall was extremely favorable with extended periods of sunny and dry days followed by cool nights. This offered excellent conditions to fully ripen the grapes well into October.

## 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.

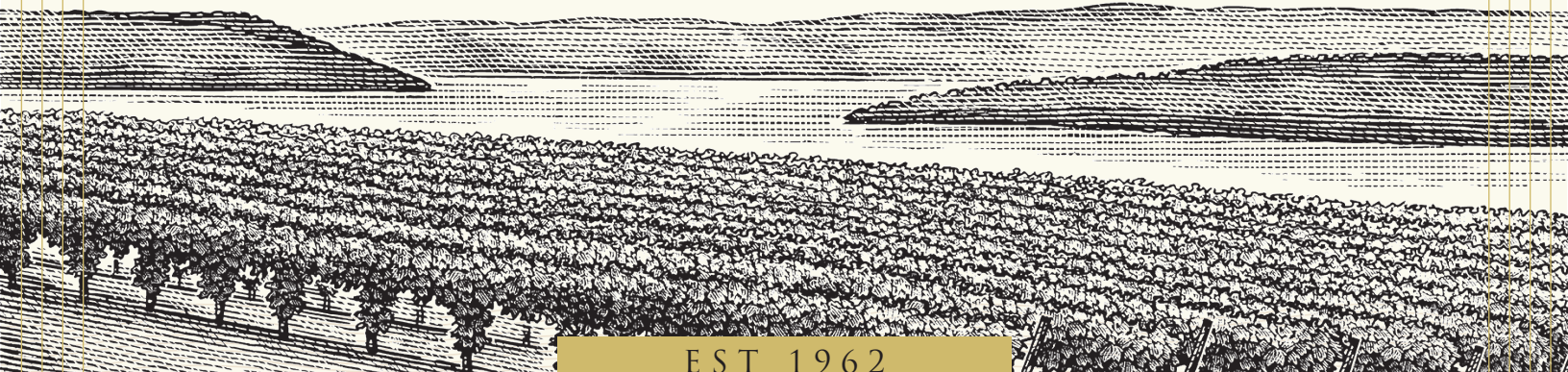
Our vineyards on Keuka Lake are shallow, shale-based soils which adds minerality, acidity, and elegance. Our vineyard is east-facing ranging from 980 ft to 1200 ft elevation and at the deepest parts of Keuka Lake.

## THE AMPHORA EFFECT

Similar to a wine barrel, amphoras cause micro-oxygenation, which concentrates the wine. And since an amphora is shaped like an oval, it keeps the wine and lees constantly moving and in suspension. An amphora is usually toasted inside 3-4 times, which creates a layer like beeswax. This beeswax-like layer adds additional protection to the wine ensuring that the wine does not seep through the porous clay of the amphora. Unlike a wine barrel, an amphora does not actually impart any flavors to the wine. What an amphora does provide, however, is roundness, mouthfeel and concentration. An amphora softens the flavors of Rkatsiteli as well as its tannins. In summation, most of the flavors in the wine come from the grape itself, but an amphora adds to the flavors' concentration and complexity.



ACCOLADES



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DR. KONSTANTIN FRANK WINERY

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