

2021 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.

VINEYARD: 100% Keuka Estate.

VINIFICATION: De-Stemmed. Direct Press. Pneumatic Press.

VESSEL: Stainless Steel. Temperature Controlled.

FERMENTATION: Traditional. No Malolatic Fermentation.

AGING: Unoaked.

VINTAGE

"We began 2021 with a milder winter resulting in fewer buds damaged from the cold. This produced a larger grape crop which is allowing us to get back in stock on many of our wines. The growing season in 2021 was more typical for the region with cooler temperatures and adequate rainfall. The wines from this vintage will have crisp acidity balanced by delicate fruit flavors providing great structure. The Reds and Whites should age well as evidenced by our wine library going back to the 1962 vintage."

-Frederick Frank

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

Elegant, aromatic, and tropical with apricot, passion fruit, pineapple, and honeydew with undertones of ginger, white pepper, and a touch of grassiness. A great alternative for Sauvignon Blanc drinkers.

FOOD PAIRING

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



ACCOLADES

