



# 2021 AMBER RKATSITELI

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

VARIETY:	100% Rkatsiteli.
VINIFICATION:	Destemmed. 11 Day Ferment on Skins. Stainless Steel.
VESSEL:	Open-Top.
FERMENTATION:	On Skins. Twice Daily Punchdowns.
ÉLEVAGE:	Aged 6 Months in 2 Amphora, Concrete Egg, & Steel.
PRODUCTION:	440 Cases.



## 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

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.

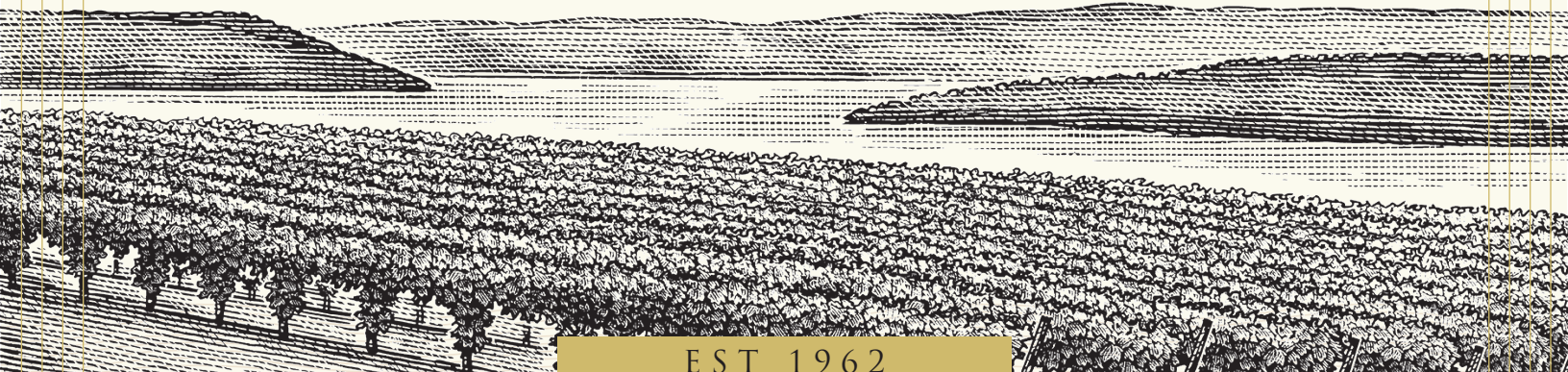
## THE AMPHORA EFFECT

Amphoras allow 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. 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

## THE WINE

This lightly orange style of Rkatsiteli conveys the tradition of amber winemaking with flavors of toasted orange, ginger, rosemary, bitter almond, white flowers, and macerated peaches. This is one meant for food and pair with meals meant for lighter red wines.



EST 1962

DR. KONSTANTIN FRANK WINERY

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