



2024 RKATSITELI

VINEYARD:	77% Keuka Estate, 23% Seneca Estate.
VINIFICATION:	De-Stemmed. Direct Pressed. Pneumatic Press.
VESSEL:	Stainless Steel. Temperature Controlled.
FERMENTATION:	Traditional. No Malolactic Fermentation.
AGING:	Unoaked. Stainless Steel.

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. 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. In 2022, we planted 3.4 acres of Rkatsiteli on our Seneca farm. This 2024 vintage is the first inclusion from this plot.

THE WINE

This 2024 Rkatsiteli is a strikingly aromatic and expressive white wine, showcasing a vibrant medley of tropical and herbal characteristics. On the nose, intense notes of passion fruit, pineapple, and apricot leap from the glass, complemented by fresh grassy and pine-like undertones. The palate is equally bold, with a round, textured mouthfeel balancing its lively acidity. Layers of tropical fruit and fresh herbs unfold with each sip, leading to a crisp, refreshing finish. This vintage is a beautifully pronounced expression of Rkatsiteli, offering both depth and vibrancy in every glass.

FOOD PAIRING

Soft cheeses like brie or camembert. Seafood dishes like grilled shrimp, white fish, or sushi, as the wine's acidity and fruity notes will complement. Light and refreshing salads with fruits like mango or peach with a citrus dressing to pair similar flavors. The lower alcohol of this wine can help balance the spice in Thai or Indian cuisine. This wine would also pair well with chicken dishes, whether grilled or roasted.



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DR. KONSTANTIN FRANK WINERY

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