



## 2025 RKATSITELI

*Long before Rkatsiteli found a home overlooking Keuka Lake, this ancient variety was part of Dr. Konstantin Frank's work in Eastern Europe. While revitalizing the Royal Trobeskoy estate in Odesa, Ukraine, Konstantin worked extensively with Rkatsiteli, a grape originally from Georgia whose name translates to "red horn," a nod to the bright red shoots that appear as the fruit ripens.*

### THE STORY

Naturally high in acidity, cold-hardy, and resistant to disease due to its thick skins, Rkatsiteli is uniquely suited to our cool-climate sites. It is typically one of the last white grapes harvested each season, holding freshness deep into autumn.

Konstantin valued Rkatsiteli so highly that he interplanted it among Riesling and even blended it to bring vibrancy and lift. In the 1980s and 1990s, customers would travel long distances specifically for this wine — a cult favorite long before Georgian varieties became fashionable.

Today, Rkatsiteli remains a cornerstone of our pioneering spirit. Expanded plantings on our Keuka Lake estate and new acreage on Seneca Lake reflect our continued belief in this historic grape. Once a tasting room secret, it is now enjoyed across the United States and in select export markets, a testament to both its resilience and its relevance.

### THE WINEMAKING

The wine was fermented entirely in stainless steel tanks to preserve its freshness, aromatics, and lively character. Stainless steel allows us to capture the purest expression of the fruit: bright, clean, and expressive.

Because Rkatsiteli naturally contains both tropical thiols (like Sauvignon Blanc) and orchard and stone fruit notes (like Riesling), our winemaking approach borrows techniques from both varieties. Cool fermentation temperatures help retain those lifted aromatics and enhance the grape's fruity personality.

In 2025, we refined our yeast selection to highlight more tropical and citrus tones while minimizing vegetal notes. The result is a more exuberant and polished expression bursting with mango, pineapple, ripe pear, and stone fruit.

### TASTING PROFILE

Rkatsiteli is an aromatic adventure. The nose is pronounced and layered: tropical fruit, ripe pear, stone fruit, citrus zest with a subtle but intriguing peppery edge that surprises many first-time drinkers. On the palate, lively acidity balances its touch of residual sugar, creating a wine that feels both vibrant and refreshing.

If this is your first time with Rkatsiteli, think of it as a meeting point between Riesling and Sauvignon Blanc: aromatic, energetic, and food-friendly. Serve well chilled and allow it a moment in the glass to reveal its complexity.

Perfect Pairings: Fresh ceviche, sushi and sashimi, mango salsa, grilled peaches, summer squash pasta, and bright seasonal salads. Rkatsiteli often surprises guests, not only because of its unfamiliar name, but because of its intensity and complexity. It's a wine for those who love to bury their nose in the glass and discover something new with each sip.



DR. KONSTANTIN FRANK WINERY

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