

## 2015 Dry Riesling, Argetsinger Vineyard

Ravines Argetsinger Vineyard Riesling aims to define a new style of Finger Lakes Riesling distinct from its German and Alsatian counterparts. It is intensely aromatic with floral notes, citrus fruit, and a distinct mineral character. The steep limestone of the Argetsinger Vineyard provides a unique expression of minerality. With good acidity, this wine is very crisp and elegant and will age gracefully. On the palate, it shows unusual richness, medium body, and a lingering smooth finish. This Riesling is an exceptionally versatile wine when it comes to food pairings, with the crispness and aromatic intensity, it can be paired with seafood dishes, poultry, and milder cheeses.

## Vinification

The grapes for this wine were all hand harvested in late October and whole cluster pressed to ensure a clean aromatic juice low in phenolics and solids. Only the low press fractions were retained for this bottling to avoid astringency. After cold setting, the juice was fermented at low temperature (14-16°C) to retain full aromatic intensity. All components were fermented dry, racked with light lees and blended. The fine lees were stirred regularly to give the wine additional texture. Prior to bottling, the Riesling was fined with isinglass to improve mouthfeel and aromatics, filtered, and adjusted for bottling.

Appellation: Fingerlakes AVA, New York

Varietal Composition: 100% Riesling

Alcohol: 12.9% Acidity: 8 g/l RS: 3 g/l pH: 3.18

## Vineyards

Argetsinger Vineyard 100%

All of the Riesling grapes for this single vineyard wine come from the Argetsinger Vineyard on the east side of Seneca Lake in the town of Hector. This vineyard is an exceptionally steep and well-drained site where the 198 Riesling clone was field grafted onto old existing vines, making it one of the oldest Riesling vineyards in all of the Finger Lakes. It is a low-vigor site with soils of Howard Gravel over limestone bedrock.

## **Tasting Notes**

With floral aromatics, a distinct minerality, and racy acidity, our flagship wine finishes with a delightfully dry finish.

Produced and bottled by:

Ravines Wine Cellars 400 Barracks Rd, Geneva, New York 14456 (315) 781-7005 ravineswine.com | sales@ravineswine.com