

# RAVINES

## 2015 Pinot Noir

### ESTATE GROWN AND BOTTLED

Pinot Noir is the original red vinifera grape variety of the Finger Lakes with a growing history going back to the early 1950's. It is one of the very rare regions, outside of Burgundy, where Pinot Noir can show its true character: fresh fruit, natural acidity, lighter and softer texture and great complexity. We strive for a balanced style, true to Pinot Noir, with naturally lighter color than most other grape varieties, but nuances and elegance, that you can only achieve with Pinot Noir when grown in cool climates with low yield.

### Vinification

The grapes were all hand harvested in early October and de-stemmed into open top fermenters. The grapes were put through an extensive "cold soak" lasting six days prior to the beginning of fermentation. Given the exceptional ripeness level, we increased the number of punch downs and pump overs and extended the skin contact period. The grapes spent almost four weeks on the skins before we bucketed out the skins and proceeded with a very gentle pressing. The press fraction was incorporated and after five days of settling, the Pinot Noir was transferred to French oak barrels. We used a five-year rotation with 10% new oak. The wine was aged on its fine lees for 10 months. The wine was given a slight filtration prior to bottling.

**Appellation:** Fingerlakes AVA, New York

**Varietal Composition:** 100% Pinot Noir

**Alcohol:** 12.9%   **Acidity:** 5.8 g/l

**RS:** >2 g/l   **pH:** 3.71

### Vineyards

16 Falls Vineyard (81%), White Springs Vineyard (19%)

The 16 Falls Vineyard, located on the East side of Seneca Lake, is one of the very American vineyards established with the "lyre" trellis system. This divided canopy system allows for an additional 50% sun intercept resulting in significantly improved ripening. The soil type here is silt loam over shalestone, which is excellent at retaining water during the summer. This planting from 1998 includes all of the major Dijon clones: 113, 115, 667, 777, 828, and 5C rootstock. The White Springs Vineyard is adjacent to our winery just outside Geneva on the Northwest side of Seneca Lake. The 2003 planting includes clones 113 and 115 on 3309C rootstock. The soil type is Honeoye loam over Limestone, making it one of the very few limestone sites in the Finger Lakes region.

### Tasting Notes

Delicate aromas of ripe cherry, red plum, sultry spices and earthiness create a sensual and engaging complexity.

**Produced and bottled by:**

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