

RAVINES

2017 Cabernet Franc

ESTATE GROWN AND BOTTLED

Cabernet Franc is poised to become the flagship red variety of the Finger Lakes. It is particularly well suited to the growing conditions of the Finger Lakes, both in terms of temperature resistance and length of growing season. The vibrant fruit, lively acidity, and earthy and spicy notes are the characteristics of this grape variety; particularly in the Finger Lakes region. With good vineyard practices, a moderate crop load, and gentle winemaking practices, we can consistently make interesting, age-worthy wines with this grape variety.

Vinification

The grapes were all hand-harvested and de-stemmed into open top stainless steel and oak fermenters. After starting as a whole berry fermentation, multiple daily punch-downs and pump-overs were conducted. Given the remarkable ripeness level, the Cabernet Franc was given almost three weeks of skin contact prior to pressing. At pressing, skins were hand bucketed out to leave behind most of the seeds and sediment and avoid sources of astringency. Malolactic fermentation took place in barrels for improved texture. The barrels used were 75% French oak and 25% Minnesota oak, with 20% new oak overall. Prior to bottling, the wine received a slight filtration.

Appellation: Fingerlakes AVA, New York

Varietal Composition: 100% Cabernet Franc

Alcohol: 12.9% **Acidity:** 6.0 g/l

RS: >2 g/l **pH:** 3.68

Vineyards

White Springs Vineyard (60%) & 16 Falls Vineyard (40%)

16 Falls vineyard is a shale stone vineyard site and the White Springs vineyard is Honeoye loam over limestone. The 16 Falls vineyard has a lyre trellis system, whereas the Cabernet Franc is grown on the more conventional Vertical Shoot Positioning in Sam's vineyard and at White Springs. 2017 saw a mild winter and spring season leading to a good fruit set. The grapes were hand harvested late October into early November. The additional foliar surface of the lyre trellis system and the exceptional drainage in the limestone vineyards gave us an excellent level of ripeness.

Tasting Notes

Deep ruby red color with ripe plum and red berry fruit, almost jammy, with spicy and earthy aromas. Full bodied style with very soft texture but good structure.

Produced and bottled by:

Ravines Wine Cellars

400 Barracks Rd, Geneva, New York 14456

(315) 781-7005

ravineswine.com | sales@ravineswine.com