



RAVINES

Chardonnay 2017

TASTING NOTES

A dynamic chardonnay, bursting with baked apples, lemon zest and cloves. Restrained use of French oak, creamy textural components and saline minerality provide lovely precision and verve along a lengthy finish. Since 2002, we've used the Passito method to concentrate fruit and balance the influence of oak.

VINEYARD

- ~ Estate grown, 100% Chardonnay, Finger Lakes AVA, NY
- ~ White Springs Vineyard (85%), 16 Falls Vineyard (15%), one vineyard is on each side of Seneca Lake
- ~ White Springs has eastern exposure, honeoye loam over limestone soil & VSP trellis system, planted in 2003-2004 (one of few limestone sites in the Finger Lakes region)
- ~ 16 Falls has western exposure, clay/loam over shalestone soil & a lyre trellis system, planted in 1998-2002
- ~ Clones are Dijon 95 and 96

GROWING SEASON

- ~ Memorable vintage because of favorable, warmer-than-average growing conditions and a full crop load; mild winter resulted in no injury & a drier end of season allowed for a late harvest with optimal ripeness
- ~ Harvest dates of October 3 & 6th for White Springs and October 5th for 16 Falls
- ~ Hand harvest and Machine harvested under excellent conditions

WINEMAKING

- ~ 85% of the grapes from both vineyards were immediately whole cluster pressed and then fermented in French oak (about 15% new)
- ~ The remaining 15% were placed, single layer, in shallow trays for 5 weeks (the traditional Passito method of partial, natural dehydration); afterwards the grapes were gently pressed and fermented in barrels
- ~ Full malolactic fermentation lowered the acidity and improved the texture of the wine
- ~ Two factions were blended, then gently filtered prior to bottling in September 2018

ANALYSIS

- ~ Alc. 13%, R.S. <2 g/l, T.A. 5.8 g/l, pH 3.40

STORY & PHILOSOPHY

Ravines Wine Cellars makes dry, classical, terroir-driven wines on over 130 acres of estate vineyards. Founded in 2001 and family-owned and operated ever since by Morten and Lisa Hallgren, Morten was raised and trained as an oenologist / winemaker in Provence and Bordeaux France, before moving to the region and pioneering the bone-dry, mineral-tinged Riesling style that the region is now famous for. Ravines utilizes minimal intervention in the cellar and employs sustainable winegrowing practices on steep-sloping vineyards with limestone and shalestone soils. Our wines have continually gained noteworthy press and international accolades as a standard-bearer Finger Lakes winery.

Produced & bottled by Ravines Wine Cellars

400 Barracks Rd, Geneva, New York 14456 | RavinesWine.com | Lisa@ravineswine.com | (315) 781-7005