



# RAVINES

## Pinot Noir 2016

91 points Wine Advocate, 90 points Wine Spectator

### TASTING NOTES

Delicate aromas of ripe cherry, red plum, sultry spices and earthiness create a sensual, engaging & complex wine. Balanced, nuanced and elegant, as a result of the low yields and higher natural acidity, both trademarks of the Finger Lakes, cool climate region.

### VINEYARD

- ~ Estate grown, 100% Pinot Noir, Finger Lakes AVA, NY
- ~ 16 Falls Vineyard (79%), White Springs Vineyard (21%), one vineyard on each side of Seneca Lake
- ~ 16 Falls is clay/loam over shalestone soil and has a lyre trellis system, planted in 1998-2002
- ~ White Springs is honeoye loam over limestone soil and has a VSP trellis system, planted in 2003-2004 (one of few limestone sites in the Finger Lakes region)
- ~ 16 Falls has western exposure and all major Dijon clones: 113, 115, 667, 777, 828 on 5C rootstock
- ~ White Springs has eastern exposure and clones 113 and 115 on 3309C rootstock

### GROWING SEASON

- ~ Exceptionally warm and sunny growing season, resulting in small, riper clusters
- ~ All hand harvested, on 9/25-27 for 16 Falls, 9/25 for White Springs
- ~ Yields were 2.1 and 3.0 tons/acre, respectively
- ~ Ripeness levels were between 22.8 and 23.5 Bx

### WINEMAKING

- ~ Hand harvested grapes were destemmed into open-top, stainless fermenters
- ~ Overall 35% whole cluster inclusion
- ~ 7 days of cold soak with occasional punch down
- ~ Average of 4 weeks of total skin contact time with manual punch-downs and pump-overs
- ~ Malolactic fermentation in barrels
- ~ Bottled in September 2017 after 11 months in barrels (100% French oak barrels, 10% new oak)

### ANALYSIS

- ~ Alc. 13.2%, T.A. 5.6 g/l, pH 3.78

### 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

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