



RAVINES

Maximilien 2017

TASTING NOTES

This wine showcases beautiful notes of dark cherries, blackberry juice, baking spice, eucalyptus and savory herbs pepper from our estate vineyards on Seneca Lake. Beautiful complimentary acidity produces impeccable balance, precision and drinkability.

VINEYARD

- ~ Estate grown, 46% Cabernet Sauvignon, 54% Merlot, Finger Lakes AVA, NY
- ~ White Springs Vineyard (59%), 16 Falls Vineyard (41%), one vineyard on each side of Seneca Lake
- ~ White Springs has eastern exposure, honeoye loam over limestone soils & a VSP trellis system, planted in 2003-04 (one of few limestone sites in the Finger Lakes region)
- ~ 16 Falls has western exposure, clay/loam over shalestone soils & a lyre trellis system, planted in 1998-'02
- ~ Rootstock: mostly 3309C, some 101-14

GROWING SEASON

- ~ 2017 had a mild winter along with a relatively dry and warm spring; some rainfall at the end of the summer prevented drought conditions and a mild fall allowed the grapes to hang into November where we harvested under near optimal conditions
- ~ Mostly hand harvested from October 18 – Nov. 3rd with minimal disease pressure and excellent ripeness
- ~ Yields were 2.4 – 3.8 tons/acre and harvest brix were 22.0 -23.2

WINEMAKING

- ~ All lots were destemmed into open-top, stainless steel fermenters
- ~ Extended skin-contact of 3-4 weeks with manual punch-downs and pump-overs
- ~ Spontaneous malolactic fermentation in barrels
- ~ Barrel coopers: Taransaud, Francois Freres, Dargaud & Jaegle, Associates
- ~ Bottled in April 2019 after 17 months in barrels (80% French oak barrels, 20% American oak barrels with overall 18% being new oak)

ANALYSIS

- ~ Alc. 12.9%, T.A. 5.7 g/l, pH 3.66

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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