

# RAVINES Cabernet Franc 2018

# **TASTING NOTES**

Vibrant crimson in color with a bright, inviting nose of red and black currants. Seductive and layered on the palate with juicy plum, red and green pepper, tart strawberry and hints of violets. Silky tannins, black cherries and cloves form an herbaceous finish.

# **VINEYARD**

- ~ 100% Cabernet Franc from three prestigious vineyards around Seneca Lake, Finger Lakes AVA, NY
- ~ White Springs Vineyard (estate) 46%, 16 Falls Vineyard (estate) 33%, Argetsinger Vineyard 21%
- White Springs has eastern exposure, honeoye loam over limestone soils & VSP trellis system, planted in 2003-2004 (one of few limestone sites in Finger Lakes region, along with the Argetsinger Vineyard)
- ~ 16 Falls has western exposure & clay/loam over shalestone soils, with lyre trellis system, planted 1998-'02
- Argetsinger has high altitude, western exposure, loam/clay over limestone soil & VSP trellis system, planted in 2000
- ~ Rootstock: mostly 3309C, some 101-14

# **GROWING SEASON**

- ~ Mild winter with no significant damage; cool & damp spring / early summer followed by warmer temps later in the season with occasional significant rainfall; harvested under good conditions after sorting
- ~ Hand-harvested and machine-harvested, October 19 20th
- $\sim$  Yields were 2.5 3.5 tons/acre
- ~ Harvest brix: 20.8 21.6

# WINEMAKING

- ~ All lots were destemmed into open-top, stainless steel fermenters
- ~ Extended skin-contact of 2-3 weeks with manual punch-downs and pump-overs
- Spontaneous malolactic fermentation in casks
- ~ Bottled in January 2019 after 14 months in 2-year-old French and Slovenian/Austrian Oak casks

#### **ANALYSIS**

~ Alc. 12.8%, T.A. 5.8 g/l, pH 3.64

### 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 | <u>Lisa@RavinesWine.com</u> | (315) 781-7005