



# RAVINES

## Chardonnay 2018

### TASTING NOTES

Terrific energy and balance in the 2018 Chardonnay. Medium bodied with tangerine, lemon confit, almond and honeyed apples. Lively and juicy with a textural and savory fruited 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 (81%), 16 Falls Vineyard (19%), 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

- ~ The first part of the season was warm and dry, favoring a good fruit set. There was nearly drought conditions by the 2nd week of August when the rain started and continued intermittently throughout the rest of the season, requiring extensive sorting in the vineyard and on the crush pad.
- ~ Hand harvest and Machine harvest dates between September 30<sup>th</sup> and October 5<sup>th</sup> for both sites

### 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 2019

### ANALYSIS

- ~ Alc. 12.0%, R.S. <2 g/l, T.A. 6.0 g/l, pH 3.36

### 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 winегrowing 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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