



RAVINES

Chardonnay 2019

TASTING NOTES

Terrific energy and balance in the 2019 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 (71%), 16 Falls Vineyard (29%), 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

- ~ Slightly cooler than average growing season with a slow, wet spring, very sunny summer (while still being cooler than average) and little disease pressure, culminating with the latest harvest date that we've ever experienced for Chardonnay, of October 10th and 11th
- ~ 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 prior to MF, then afterwards, gently filtered with bottling in February 2021

ANALYSIS

- ~ Alc. 13.1%, R.S. <2 g/l, T.A. 6.2 g/l, pH 3.39

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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