



RAVINES

Gewurztraminer 2020

88-89 pts Wine Advocate (tasted in April 2021, just before bottling)

TASTING NOTES

Dry conditions resulted in a small harvest quantity but one of exceptional ripeness and aromatic intensity. We left the entire lot in our one large tank press, on its beautiful pink skins overnight for almost 20 hours. The resulting juice came out incredibly aromatic and intense with lychee, kumquat, distinct spiciness, lively acidity, and a long spicy finish.

VINEYARD

- ~ Estate grown, 100% Gewurztraminer, Finger Lakes AVA, NY
- ~ Sloping, eastern exposure on NE side of Seneca Lake, 3.5 acre block
- ~ Honeoye loam over limestone soil & VSP trellis system, planted in 2003-2004 (one of few limestone sites in the Finger Lakes region)

GROWING SEASON

- ~ 2020 is the most exciting vintage we've ever seen with beautiful, dry and warm growing conditions
- ~ Harvest date of October 2nd
- ~ Yields were 2.5 tons / acre
- ~ Hand harvest and Machine harvested at a very leisurely pace with no disease pressure and small harvest volumes

WINEMAKING

- ~ The grapes were harvested early in the day and rapidly de-stemmed, crushed and placed in the membrane press for 20 hours of long skin contact time at low temperature
- ~ All components were fermented at low temps. (54 - 60 F) in temperature controlled stainless steel tanks
- ~ With an excellent ripeness level, we chose to leave a little residual sugar to have more moderate alcohol and a more balanced wine
- ~ After racking, components were aged on lighter lees and bottled in May 2021

ANALYSIS

- ~ Alc. 13.9%, R.S. 8 g/l, T.A. 6.5 g/l, pH 3.58

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 | Lisa@ravineswine.com | (315) 781-7005