



RAVINES

Maximilien 2018

TASTING NOTES

A balance of savory and fresh red fruits intermingle with floral, earthy and charcoal notes. Medium bodied, with supple tannins, this red, always of Bordeaux varietals is the perfect food pairing wine.

VINEYARD

- ~ 56% Estate grown, 44% from Argetsinger & adjoining Hoffman Vineyards, Finger Lakes AVA, NY
- ~ White Springs Vineyard (38%), 16 Falls Vineyard (18%), Hoffman Vineyard (41%), Argetsinger Vineyard (3%), all along Seneca Lake with rootstock mostly 3309C, some 101-14
- ~ 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
- ~ Argetsinger and Hoffman Vineyards, managed by Argetsinger family where all fruit from their vineyards comes to Ravines in every vintage (howard gravel over limestone and steep sloping, western exposure)

GROWING SEASON

- ~ The first part of the season was warm and dry, favoring a good fruit set. A near drought condition by the 2nd week of August was prevented when the rain started and continued intermittently throughout the rest of the season, requiring extensive sorting in the vineyard and on the crush pad (and a small harvest)
- ~ Mostly hand harvested from October 5 – 20th
- ~ Yields were 2.1 – 3.3 tons/acre and harvest brix were 20.8 – 22.2

WINEMAKING

- ~ All lots were destemmed into open-top, stainless steel fermenters
- ~ Extended skin-contact of 2.5 – 3 weeks with manual punch-downs and pump-overs
- ~ Spontaneous malolactic fermentation in barrels
- ~ Barrel coopers: Taransaud, Francois Freres, Dargaud & Jaegle, Associates
- ~ Bottled in March 2020 after 16 months in barrels (80% French oak barrels, 20% American oak barrels with overall 15% being new oak)

ANALYSIS

- ~ Alc. 12.8%, T.A. 6.1 g/l, pH 3.69

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