



# RAVINES

## Sparkling Brut 2013

### TASTING NOTES

Aged en tirage for six years on the lees allowing nuance and balance to meld with ripe, fresh fruit and vibrant minerality. Delicate bubbles, crisp, dry baking spices and a saline note that produces a complex sparkler with depth and staying power. One of the few limestone sites in all of the Finger Lakes region.

### VINEYARD

- ~ 53% Pinot Noir and 47% Chardonnay from Argetsinger Vineyard, Seneca Lake, Finger Lakes AVA, NY
- ~ Argetsinger has high altitude, western exposure, Howard gravel over limestone soil & VSP trellis system
- ~ Original vines are from the mid-sixties and were field grafted to the Martini clone of Pinot Noir in the mid-eighties
- ~ Chardonnay block is 34 years old and comes from the Colmar clone

### GROWING SEASON

- ~ An average growing season in terms of temperature and rainfall in the Finger Lakes; perfect for traditional sparkling wines of Champagne varietals
- ~ All Hand-harvested, with dates of 9/16-17 for the Pinot Noir and 9/26 for the Chardonnay grapes
- ~ Yields of 2.8 tons/acre for the Pinot Noir and 3.2 tons/acre for the Chardonnay
- ~ Pinot Noir harvested at 19.3 Bx, and Chardonnay at 19.0 Bx

### WINEMAKING

- ~ Long, gentle, whole cluster press cycle
- ~ Low temperature fermentation in stainless steel tanks
- ~ Bottled in May 2014
- ~ Second fermentation complete by August 2014
- ~ Long lees aging to improve foam structure and fine bubbles
- ~ Hand riddled and disgorged during first half of 2019 (1 pallet), rest during 2020
- ~ Dosage introduces only 3 g/l sugar to finish with about 5 g/l RS

### ANALYSIS

- ~ Alc. 12.5%, T.A. 9.7 g/l, pH 3.09, RS < 2 g/l

### 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

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