



# RAVINES

## Dry Riesling 2018

94 points Wine & Spirits, 90 points Wine Spectator

### TASTING NOTES

Bright flavors of lime, peach, flint, fennel and charred pineapple. A beautiful and succulent, dry Riesling that shows terrific balance and tension from the integrated acidity. The layers of flavor and staying power may also be attributed to the maturing vines and fact that Morten & Ravines have now worked with both of these vineyard sites in every vintage going back to 2012.

### VINEYARD

- ~ Estate grown, 100% Riesling, Finger Lakes AVA, NY
- ~ White Springs Vineyard (74%), 16 Falls Vineyard (26%), 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 & a lyre trellis system, planted in 1998-2002
- ~ Clones 198, 239 and 90 and rootstock mostly 3309C, some 101-14 and 5BB

### GROWING SEASON

- ~ Warm, dry conditions into August allowing a good fruit set. Then average temperatures and rainfall, requiring significant sorting in the vineyard and on the crush pad.
- ~ Harvest dates of September 29 – October 14<sup>th</sup> for White Springs and Sept. 23<sup>rd</sup> – Oct. 9<sup>th</sup> for 16 Falls
- ~ Hand harvest and Machine harvested with extensive sorting through harvest

### WINEMAKING

- ~ Hand harvested grapes from both vineyards were whole cluster pressed
- ~ The machine harvested fraction from the White Springs vineyard was given skin contact in our tankpress prior to pressing
- ~ All components were fermented at low temps. (54 - 60 F) in temperature controlled stainless steel tanks
- ~ After racking, components were aged on lighter lees until April and the wine was bottled in June 2019

### ANALYSIS

- ~ Alc. 12.4%, R.S. 4 g/l, T.A. 8.5 g/l, pH 3.13

### 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](mailto:Lisa@ravineswine.com) | (315) 781-7005