



RAVINES

Pinot Noir 2019

TASTING NOTES

Luminous ruby in color and a nose that jumps out of the glass- strawberry, savory herbs, cinnamon, bell pepper and plum bring about a complexity rarely seen in a Pinot Noir with this light a body. There's a great balance of fruit, acidity and a staying power on the palate with cranberry, anise, sundried tomato and rhubarb.

VINEYARD

- ~ 89% Estate grown Pinot Noir (11% from the Argetsinger Vineyard), Finger Lakes AVA, NY
- ~ Estate 16 Falls Vineyard for 89% of the wine
- ~ Argetsinger Vineyard is clay/loam over limestone soil, planted in 2007
- ~ 16 Falls is clay/loam over shalestone soil and has a lyre trellis system, planted in 1998-2002
- ~ 16 Falls has western exposure and all major Dijon clones: 113, 115, 667, 777, 828 on 5C rootstock
- ~ Argetsinger Vineyard is howard gravel over limestone soil that's particularly rocky and well-draining (one of few limestone sites in the Finger Lakes) with low vigor

GROWING SEASON

- ~ Mild winter allowing for a rare optimal flowering and fruit set and growing season was warmer and sunnier than average with minimal disease pressure and no drought stress allowing the wine to keep a "juicy quality" right through fermentation into the bottle
- ~ All hand harvested, on 9/24- 10/1 at the different vineyard sites
- ~ Yields were 2.6 (16F) and 3.2 (Arg) tons/acre

WINEMAKING

- ~ All grapes were destemmed into open-top, stainless fermenters
- ~ Overall 15% whole cluster inclusion
- ~ 7 days of cold soak with occasional punch down
- ~ Average of 3 weeks of total skin contact time with manual punch-downs and pump-overs
- ~ Malolactic fermentation in barrels
- ~ Bottled in January 2021 after 11 months in cask (2000 liter, 5-year-old Austrain oak casks)

ANALYSIS

- ~ Alc. 12.8%, T.A. 6.5 g/l, pH 3.65

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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