



RAVINES

Chardonnay 2020

TASTING NOTES

Textbook, cool-climate chardonnay, although from a warmer vintage than is often found in the Finger Lakes. Intense and aromatic, with meyer lemon, white flowers and hints of nutmeg. Ripe mango and pear melds with a stony minerality on the palate, both elegant and creamy with subtle spices.

VINEYARD

- ~ Estate grown, 100% Chardonnay, Finger Lakes AVA, NY from clones Dijon 95 and 96
- ~ White Springs Vineyard (76%), 16 Falls Vineyard (24%), 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), with great soil drainage
- ~ 16 Falls has western exposure, clay/loam over shalestone soil & a lyre trellis system, planted in 1998-2002

GROWING SEASON

- ~ Exceptionally warm and dry growing season resulting in both a small crop and minimal disease pressure
- ~ Hand harvest and Machine harvested under excellent conditions, earlier than almost ever before, with 9/26 harvest date at 16 Falls and 10/1 date at White Springs
- ~ Ripeness levels some of the highest we've ever seen, exceeding 23 Brix

WINEMAKING

- ~ 50% of the grapes from both vineyards were immediately whole cluster pressed and then fermented on the full lees in French oak (about 50% new oak, so 25% of final blend saw new French oak)
- ~ The other 50% were whole cluster pressed and fermented in our fairly neutral 2000 liter Austrian oak casks on the full lees (our typical procedure of naturally dehydrating a fraction of the grapes, using the traditional Passito method was not used this year because of the very ripe nature of the vintage)
- ~ Full malolactic fermentation lowered the acidity and improved the texture of the wine
- ~ Two factions were blended prior to MF, then afterwards, gently filtered with bottling in February 2022

ANALYSIS

- ~ Alc. 13.8%, R.S. <2 g/l, T.A. 6.3 g/l, pH 3.39

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