



RAVINES
WINE CELLARS

Dry Riesling

2021 | ARGETSINGER VINEYARD

FINGER LAKES AVA



THE WINE

100% Riesling from vines more than 40 years old, grown on a rocky, low-vigor site with a soil composition unique in the Finger Lakes.

WINE DETAILS

Appellation	100% Finger Lakes AVA
Vineyard	100% Argetsinger Vineyard
Alcohol	12.9% ABV
pH / Total acidity	3.20 / 8.0 g/L
Residual sugar	3 g/L (0.3%)
Harvest dates	October 7-8, 2021
Soils	Howard gravel over limestone

VINEYARD

Argetsinger Vineyard lies on the southeast side of Seneca Lake, below the village of Burdett. The four-acre Riesling vineyard sits high above the lake atop a steep hillside with a 15% slope. Planted in the early 1980s, it is particularly rocky and well drained. Howard gravel over limestone gives it a soil composition unique in the Finger Lakes. Rocky soils and vines now more than 40 years old create a low-vigor site that rarely yields even two tons per acre. Riesling clone 198 grows on 3309C rootstock with vertical shoot positioning.

VINTAGE

A very mild winter in 2021 allowed a full potential crop. Warm, dry weather during bloom and fruit set provided favorable conditions. Summer was generally warm with intermittent rains; fall was drier and generally favorable. The upper block was harvested on October 7 and the lower block on October 8. As always, grapes were handpicked, with minimal sorting required.

WINEMAKING

All grapes were whole-cluster pressed with a long, gentle press cycle. After racking, the juice was fermented at low temperature to preserve delicate, nuanced aromas. After another racking, the Riesling aged on fine lees over winter before blending, filtration, and bottling. Bottling did not begin until August, allowing the Riesling character to develop further in tank.