



RAVINES
WINE CELLARS

Dry Riesling

2022 | LIMESTONE SPRINGS VINEYARD

FINGER LAKES AVA



THE WINE

Estate-grown dry Riesling, sourced mostly from the upper vineyard block with the rockiest soils and lowest vine vigor.

GRAPE VARIETY

100% Riesling

WINE DETAILS

Appellation	Finger Lakes AVA
Sweetness	Dry
Alcohol	12.7% ABV
pH / Total acidity	3.21 / 8.0 g/L
Residual sugar	0.3%
Harvest dates	October 10-15, 2022
Soils	Honeoye loam over limestone

VINEYARD & VINTAGE

Limestone Springs estate vineyard has eastern exposure and a vertical shoot positioning trellis. Riesling clones 198, 239, and 90 are planted mostly on 3309C rootstock, with some 101-14. A mild winter was followed by a late frost on May 18, then warm, sunny conditions for the rest of the season. Harvest Brix ranged from 21.6 to 22.4.

WINEMAKING

Machine-harvested grapes received skin contact in the tank press before pressing. Components were fermented at 54-60 F in temperature-controlled stainless steel tanks. The blend was selected over four trials spanning four months. After racking, components aged on lighter lees through winter until April.