



RAVINES
WINE CELLARS

Sparkling Riesling

2019 | WHITE SPRINGS VINEYARD

FINGER LAKES AVA



THE WINE

100% Riesling, made using the méthode champenoise and aged on the lees for six years.

WINE DETAILS

Appellation	100% Finger Lakes AVA
Vineyard	100% White Springs Vineyard
Alcohol	12.3% ABV
pH / Total acidity	3.02 / 9.9 g/L
Residual sugar	10 g/L (1.0%)
Harvest date	October 14, 2019
Soils	Loam over limestone

VINEYARD

White Springs estate vineyard lies on the northwest side of Seneca Lake, just outside Geneva. Its east-facing slope offers good exposure and air circulation, keeping disease pressure to a minimum. The soil composition is unique in the Finger Lakes: loam over limestone, part of the limestone band extending south of Lake Ontario, across Niagara Falls, and farther west. Riesling clones 198, 239, and 90 are planted on 3309C rootstock with vertical shoot positioning.

VINTAGE

2019 showed no significant winter injury, resulting in a nice fruit set. A classic Finger Lakes vintage, it brought a long, cool growing season with only moderate disease pressure, particularly favorable for Riesling. Grapes were hand-harvested on October 14 in excellent condition, with no sorting required.

WINEMAKING

Hand-harvested 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, then racked and aged on fine lees through winter and early spring for textural richness. Bottled in May 2020 using the traditional method, the wine underwent a slow second fermentation over several months in a temperature-controlled room at 56 F. Six years on the lees contribute finer bubbles and foam and a richer texture.