



RAVINES

Wine Cellars

2014 Maximilien

Maximilien is our Bordeaux style blend of Cabernet Sauvignon and Merlot. At Ravines, we are able to produce wine in a classic, balanced and aged worthy style. As most wine regions tend to produce higher alcohol, jammy fruit, low acid and oaky wines from these grape varieties, the Finger Lakes present a refreshing alternative. While it requires taking risks in the vineyard, we are able to produce wines combining all of the assets of the Finger Lakes: intense fruit, nice acidity, moderate alcohol, soft texture and a broad palate of aromas.

VINIFICATION

The grapes were all hand harvested and de-stemmed into open top fermenters. After starting as a whole berry fermentation, multiple daily punch-downs and pump-overs were conducted. The grapes were given three weeks of skin contact prior to pressing. At pressing, skins were hand bucketed out to leave behind most of the seeds and sediment and avoid sources of astringency. Malolactic fermentation took place in barrels for improved texture. The barrels used were 75% French oak and 25% Pennsylvania oak with 20% new oak overall. Prior to bottling, the wine received a slight filtration.

APPELLATION: Finger Lakes AVA, New York

VARIETAL COMPOSITION: *Cabernet Sauvignon 65 %, Cabernet Franc 18 %, Merlot 17 %*

ALCOHOL: 12.8% **ACIDITY:** 5.9g/l

RS: <2 g/l **pH:** 3.68

VINEYARDS

White Springs vineyard (estate) 42 %, 16 Falls vineyard (lease) 26 %, Argetsinger vineyard 32 %

Growing these grape varieties in the Finger Lakes requires moderate yields (2d 3 tons/acre) and great vineyard management techniques to allow the grapes to fully mature before harvesting at the end of the growing season.

The 16 Falls vineyard has a lyre trellis system, which allows it to intercept 50% more sunlight than the traditional VSP trellis system.

2014 was a very interesting vintage in the Finger Lakes region. After a very severe winter, resulting in a small crop, we had a fairly warm and sunny growing season without any drought stress. After an exceptionally warm and sunny month of September, the grapes were hand harvested late October/early November in excellent conditions. The additional foliar surface of the lyre trellis system and the exceptional drainage in the limestone vineyards gave us an excellent level of ripeness.

TASTING NOTES:

Showing depth, refinement, and impeccable balance in the tradition of Bordeaux. Black currant, plum, spice, earth and mineral notes play into the complexity and sophistication of this wine.

STORY & PHILOSOPHY

Ravines was created by Morten and Lisa Hallgren in 2000. Morten, a French-trained oenologist, came to the Finger Lakes from his family's centuries-old estate in the South of France. He and his wife and business partner, Lisa, convinced of the potential for fine winemaking in the Finger Lakes opened their original tasting room on 17 acres of sloped, shale stone soils nestled between two deep ravines on Keuka Lake. They focus on making fine, classically-styled wines that allow for the cool-climate characteristics to be shown without compromised—creating their own unique expression within the Finger Lakes wine region.



PRODUCED AND BOTTLED BY:

RAVINES WINE CELLARS

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