



RAVINES

Wine Cellars

2015 Dry Riesling, White Springs Vineyard Estate Grown

VINEYARD

- White Springs vineyard (estate)
- Clones 198, 239, 90
- Rootstock: mostly 3309C, some 101-14
- Soils: Honeoye loam over limestone
- Exposure White springs has eastern exposure
- Trellis White Springs has VSP trellis system
- Yield 3-3.5 tons/acre

GROWING SEASON

- Fairly wet and cool spring, changing over in mid June to warm and sunny conditions. Season ending frost on October 17.
- Harvest date October 6- 12
- Harvest brix 21.2- 22.2
- Hand harvest and machine harvest

WINEMAKING

- Hand harvested grapes from White Springs vineyard were whole cluster pressed.
- The machine harvested fraction from White Springs vineyard were given skin contact in tank press prior to pressing.
- All components were fermented at low temperature (54 F – 60 F) in temperature controlled stainless steel tanks.
- After racking, components were aged on lighter lees over winter until April.
- Alcohol: 12.4 %, Residual sugar: 0.3 %. Total acidity: 8.4 g/l

Description

The White Springs Vineyard yields a fruitier expression of Riesling with tangerine, peach, citrus, and underlying minerality from the limestone soil.



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