



RAVINES

Wine Cellars

2011 GEWÜRZTRAMINER

ESTATE GROWN AND BOTTLED

Ravines Gewürztraminer delights with complex aromas of rose petal and lychee with a bright acidity and a spicy finish.

Vinification

The grapes were harvested early in the day and rapidly de-stemmed, crushed and placed in the membrane press. In order to extract the wonderful aromas of the Gewurztraminer variety, the grapes were given a long skin contact time at low temperature. After a long and gentle press cycle, the juice was settled, racked and fermented at low temperature. With excellent ripeness level, we chose to leave a little residual sugar in order to have a more moderate alcohol level and a more balanced wine. The wine was racked and aged in stainless steel prior to filtration and bottling.

APPELLATION: Finger Lakes AVA, New York

VARIETAL COMPOSITION: 100% Gewürztraminer

ALCOHOL: 13% ACIDITY: 7.5 g/l

RS: 0.9% pH: 3.42

Vineyards

White Springs Vineyard (100%)

The entire production of Gewürztraminer is estate grown in our White Springs Vineyard, just south of Geneva. The soil is Honeoye Loam over limestone, as the vineyard is located in the northern part of the Finger Lakes and the continuation of the Niagara Escarpment Extension. Having already worked with this vineyard for many years, we have always found Gewürztraminer to be one of the best suited grape varieties for this site. The vineyard was planted with a very high planting density allowing us to crop each vine very modestly.

An exceptionally warm and sunny growing season resulting in optimal ripeness level and little to no disease pressure. Thanks to the vigilance and skills of the vineyard team, grapes were harvested under optimal conditions. The absence of botrytis, excellent degree of ripeness and still a substantial acidic backbone are precisely the parameters we look for at Harvest.

Tasting Notes:

Intense aromas of lychee and kumquat. Distinct spiciness with lively acidity, good intensity, and a long spicy finish.

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 compromise - creating their own unique expression within the Finger Lakes wine region.



PRODUCED AND BOTTLED BY:

RAVINES WINE CELLARS

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