

# RAVINES

## 2016 Dry Riesling

Very lively, with good cut from start to finish, as peach, yellow and green apple and honeysuckle notes stream through, backed by a lingering mineral hint.

James Molesworth, Senior Editor, *Wine Spectator*

## Vinification

Harvest was between October 6 and 20th, fairly typical for the region. All hand-harvested grapes were whole cluster pressed with a long and gentle press cycle. This allows us to obtain a very clean juice with minimal contact with stems and leaves. While this method takes twice as long as traditional pressing, the quality of the resulting juice justifies this additional care. A portion of the White Springs Vineyard Riesling was machine picked allowing for a small amount of skin contact for additional aromatic and phenolic richness.

A long and cool fermentation retained all of the delicate aromas and complexities of the Riesling profile. Extended aging on the fine lees has conveyed a greater textural richness and improved mouth feel. The wine was gently filtered prior to bottling, on a state-of-the-art bottling line, which minimizes the level of dissolved oxygen, for greater freshness and cellaring potential.

**Appellation:** Fingerlakes AVA, New York

**Varietal Composition:** 100% Riesling

**Alcohol:** 12.5%   **Acidity:** 8.0 g/l

**RS:** .04%   **pH:** 3.18

## Vineyards

**White Springs:** 44%   **16 Falls:** 56%

The White Springs vineyard is located on the northwest tip of Seneca Lake, just outside the town of Geneva and within the extension of the Niagara escarpment. The vineyard's steep and well-drained slopes are comprised of Honeoye loam over limestone and it is one of the most densely planted vineyards in the Finger Lakes. The Sixteen Falls vineyard is composed of loam over shale stone and is the only vineyard in the Finger Lakes planted on a Lyre trellis system which allows maximum sun exposure.

An exceptionally warm and sunny season resulted in very small clusters and optimal ripeness. The White Springs portion was harvested on October 14-19 and the 16 Falls portion was harvested on October 6 - 16 with harvest brix between 21.8 and 22.8.

## Tasting Notes

With floral aromatics, a distinct minerality, and racy acidity, our flagship wine finishes with a delightfully dry finish.

**Produced and bottled by:**

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