



RAVINES

Wine Cellars

2016 Dry Pinot Rosé

VINEYARD

- Argetsinger Vineyard (63 %) and Serenity Vineyard (37 %)
- Martini clone, Pommard clone
- The Argetsinger block was planted in mid-sixties and field grafted to Pinot Noir in mid-eighties
- The Serenity block was planted in the eighties
- Howard gravel over limestone soil in Argetsinger block
- Honeoye loam in Serenity block
- Western exposure for Argetsinger vineyard, eastern exposure for Serenity vineyard
- VSP trellis system in both vineyards
- Yields were 1.7 and 3.6 tons/acre respectively

GROWING SEASON

- Exceptionally warm and sunny growing season with near ideal conditions
- Harvest on 9/20 (Argetsinger vineyard) and 9/25 (Serenity vineyard)
- Ripeness levels were 22.0 and 21.2 Bx respectively
- All hand harvested

WINEMAKING

- The grapes were destemmed into membrane tank press
- About 4 hours skin contact
- Long, gentle press cycle
- Cool and slow fermentation in stainless steel tank
- Aging on fine lees until February
- Filtered prior to bottling

Notes

This wine meets our definition of a dry Rosé wine. Namely: residual sugar below 2 g/l, made entirely from red grapes, dedicated Rosé program (not a result of bleeding red fermenters)



PRODUCED AND BOTTLED BY:
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