

# RAVINES

## 2017 White Springs Vineyard Dry Riesling

Estate Grown

### Vineyards

- ◆ 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

### 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.

**Appellation:** Fingerlakes AVA, New York

**Varietal Composition:** 100% Riesling

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

**RS:** .4%   **pH:** 3.18

### Tasting Notes

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

**Produced and bottled by:**

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