



RAVINES DRY RIESLING

ORIGIN	Finger Lakes
VINTAGE	2020
COLOR	White
WINE TYPE	Still wine



PRODUCER

Ravines Wine Cellars is an Estate winery founded in the year 2000 by French-trained oenologist Morten Hallgren, and his wife and business partner, Lisa. Together they farm 130 acres of certified sustainable estate vineyards as well as working with the grapes from the renowned Argetsinger Vineyard. As perhaps the first Oenologist owned winery in the Finger Lakes region, Ravines is widely known for producing a distinct style of terroir-driven and polished dry wines as well as pioneering a new style of Dry Riesling to the Finger Lakes wine region.

VINEYARD INFORMATION

VINEYARD

- ☑️ Estate grown, 100% Riesling, Finger Lakes AVA, NY
- ☑️ White Springs Vineyard (74%), 16 Falls Vineyard (26%), one vineyard is on each side of Seneca Lake
- ☑️ White Springs has eastern exposure, honeye loam over limestone soil & VSP trellis system, planted in 2003-2004 (one of few limestone sites in the Finger Lakes region)
- ☑️ 16 Falls has western exposure, clay/loam over shalestone & a lyre trellis system, planted in 1998-2002
- ☑️ Clones 198, 239 and 90 and rootstock mostly 3309C, some 101-14 and 5BB

VINIFICATION

WINEMAKING

- ☑️ Hand harvested grapes from both vineyards were whole cluster pressed
- ☑️ The machine harvested fraction from the White Springs vineyard was given skin contact in our tankpress prior to pressing

RECOMMENDATION

Bright acidity and delicate aromatics allow this to show well with lighter foods like raw oysters, fish, poultry and vegetable dishes, but also the acidity balances well with fattier foods such as pork belly or sausage or buttery/creamy sauces.

ALCOHOL

12.5%

TOTAL ACIDITY

7.9 g/l (Tartaric)

RESIDUAL SUGAR

4 g/l

PH

3.18

BLEND

100% Riesling

HIGHLIGHTS

93
JAMES
SUCKLING

Vegan

Vegetarian

CERTIFICATIONS

Vegan

Vegetarian

AWARDS

Ravines Wine Cellars

RAVINES DRY RIESLING



RAVINES
WINE CELLARS



BOTTLE

SIZE 75cl