

Ravines Wine Cellars

RAVINES DRY RIESLING, ARGETSINGER VINEYARD



RAVINES
WINE CELLARS

ORIGIN	Finger Lakes
VINTAGE	2020
COLOR	White
WINE TYPE	Still wine



TASTING NOTE

Expressive, mineral driven and immensely bright in this vintage with citrus, floral and flinty components. From old vines on steeply sloping limestone soil, the wine's mineral component is evident in the aromas and shows through on the palate and in the texture of the wine. This wine is quite accessible in its youth, but with tremendous aging potential; the first vintage being 2002. Elegant, pure and savory notes on the long finish. 96 points, Decanter Magazine, where MW, Charles Curtis deemed this wine "Perhaps America's preeminent Riesling."

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

- ☑ 100% Riesling, Finger Lakes AVA, NY
- ☑ Steep Sloping, higher altitude, 4 acre vineyard with western exposure on SE side of Seneca Lake
- ☑ Howard gravel over limestone soil that's particularly rocky and well-draining, planted in the early 80s (one of few limestone sites in the Finger Lakes); a low vigor site rarely producing even two tons per acre
- ☑ Riesling Clone 198 and rootstock 3309C

VINIFICATION

- ☑ Whole cluster pressed with a long, gentle press cycle

RECOMMENDATION

This elegant wine pairs well with food as it's good acidity heightens the flavors. It has delicate floral and mineral aromas that allow it to pair beautifully with lighter dishes without overpowering them. White and raw fish, foods with herbal notes, poultry dishes, vegetable, root vegetable and savory pork work beautifully with this wine.

ALCOHOL

12.5%

TOTAL ACIDITY

7.9 g/l (Tartaric)

RESIDUAL SUGAR

3 g/l

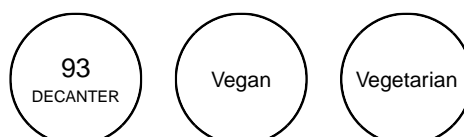
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3.18

BLEND

100% Riesling

HIGHLIGHTS



CERTIFICATIONS

New York Wine & Grape Foundation
www.newyorkwines.org

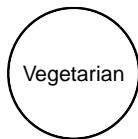
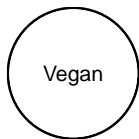


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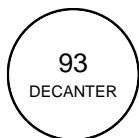
RAVINES DRY RIESLING, ARGETSINGER VINEYARD



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AWARDS



BOTTLE

SIZE 75cl

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