

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 a family owned and operated winery founded in 2002 by Lisa and Morten Hallgren. Building on previous experience in Provence and traditional training in viticulture and enology in Montpellier, Ravines remains exclusively dedicated to the production of high quality estate grown wines from their own 130 acres of vineyards as well as working with the grapes from the renowned Argetsinger Vineyard. As perhaps the first enologist owned winery in the Finger Lakes region Ravines is widely known for producing a distinct style of terroir-driven and polished dry wines.

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 flavor of food. 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

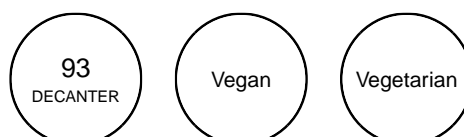
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3.18

BLEND

100% Riesling

HIGHLIGHTS



CERTIFICATIONS

New York Wine & Grape Foundation
www.newyorkwines.org

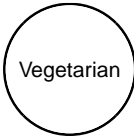
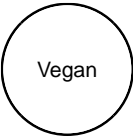


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AWARDS



BOTTLE	
SIZE	75cl