



RAVINES

Wine Cellars

RAVINES PINOT NOIR 2007

Stylistic orientation

Given the climate of the Finger Lakes region, Pinot Noir wines will bear more resemblance to Burgundy than their counter parts from Oregon and California. Pinot Noir is all about aromatic intensity and complexity, soft tannins, silky texture, unobtrusive use of oak barrels, balance and a lingering finish. We will not blend in other varieties to darken the color or make the wine more tannic, as this destroys the delicate balance of Pinot Noir and removes its identity.

Winemaking

The grapes for our Pinot Noir come from carefully selected vineyards on Keuka Lake, Seneca Lake and Skaneateles Lake. Only the most dedicated grape growers with excellent vineyard sites are able to produce grapes that allow the production of high quality Pinot Noir wines.

All hand-picked, the grapes were destemmed and crushed into open-top fermenters for five days of pre-fermentation maceration prior to fermentation. With multiple punch-downs and pump-overs, we favor early extraction over less selective extraction later towards the end of the fermentation. Extracting heavily in the early aqueous environment leads to a softer, more aromatic and better balanced wine.

We used a yeast strain, specifically developed for Pinot Noir that we import directly from Beaune. The use of enzymes allows us to extract and stabilize polysaccharides and other components that contribute to the important texture.

After the caps collapsed, we pressed the Pinot Noir to stainless steel barrels and after a quick settling period transferred the wine to 1-3 year old French oak barrels for malolactic fermentation and barrel aging.

After blending, the wine was egg white fined and was given only a very loose (nominal 3 micron) filtration prior to bottling.

Description

This wine shows typical Pinot Noir ruby color and excellent brilliance despite being essentially unfiltered. On the nose, fruity aromas of cherry, raspberry and plum dominate. Accompanying spicy notes of nutmeg and cloves as well as forest floor and straw further contributes to the classical Pinot Noir characteristics of this wine. On the palate, moderate acidity, soft coating tannins and a velvety texture gives the all important mouth feel of this finish. The finish is long and clean with a spicy aftertaste.

Analysis

Alcohol	12.7 %
Total acidity	5.9 g/l Tartaric acid
pH	3.66