



# TASTING PACK

## WINE #4

### TASTING NOTES BY: MASTER SOMMELIER BRIAN CRONIN

Ripe stone fruit characteristic with a floral note, particularly Honeysuckle, on the nose of this wine. On the palate there is a slight bruised character to the fruit, and it also has a cooked character. The palate does have some minerality to it but the wine is driven by fresh fruit.

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### TASTING NOTES BY: ADVANCED SOMMELIER JOSHUA CARLSEN

Present are barely ripe orchard and stone fruit notes of apple, pear and apricot; and some pretty floral notes of apple blossom and orange blossom. Some secondary notes of Lemon pith, pink grapefruit, and lime on the palate as well. Notable are the minerality and acidity.

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**Sweetness:** Dry  
**Tannin:**  
**Alcohol:** Medium  
**Acid:** Medium  
**Oak:**

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place?



## WINE DETAILS:

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**Winery:** Ravines

**Cuvee:** Argetsinger

**Grape:** Riesling

**Country:** USA

**Regions:** Finger Lakes

**Vintage:** 2016

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**Alcohol:** 12.5%

**Elevage:** Aged on lees for a minimum of 6 months

**Other:** 0.3% Residual Sugar

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## NOTES :

The peach and apple character leads towards Riesling. The lack of intense minerality, but high acid further leads to a new world cool climate. While restrained for the Finger Lakes, there is prominent fruitiness that marks it as different from Grosses Gewachs examples of Riesling. Structurally, the wine could be confused with Rheingau Riesling - quality and amplitude of fruit expression are key here along with the slightly softer mineral edge.

Retail Price: \$29.99

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