

2023

PINOT NOIR

Damiani Vineyard

Candied Pecan • Black Cherry • Chalky

- 100% Pinot Noir
- Single Vineyard Series: Damiani Vineyard
- Soil: Lordstown channery silt loam
- Hand harvested September 9th
- 15% Saignée day after processing
- Indigenous yeast fermentation in bins
- Foot-stomped first 4 days followed by punch-downs twice daily
- Aged for 12 months in 228-liter neutral French oak barrels
- Unfined and unfiltered
- Vegan

Brix: 21.0° pH: 3.60 TA: 7.1 g/L

RS: 0.0% ABV: 11.5%

Bottled: 8/12/2024 Cases Produced: 90

The Damiani Vineyard is a truly unique site for us and the pinot noir from this site reflects its distinctiveness.

Planted at just over one acre, this block is inner planted with a variety of different clones, a not-so-typical way of planting, which gives the final wine more nuance and individuality.

The block sits on a steep 15% slope on Lordstown channery silt loam soils, which is a unique series formed in glacial till and material derived from sandstone and siltstone on bedrock-controlled landforms of glaciated dissected plateaus by a process called cryoturbation. Also known as frost churning, where the soils consistently freeze and thaw, mixing different materials from various horizons of the soil down to bedrock.



Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

