

2024

PINOT NOIR

RESERVE

Dried Tobacco & Pine • Concentrated Cherry • Plush

- 100% Pinot Noir
- Sources: 25% Estate Davis, 25% Estate Valois, 25% Shaw Vineyards, 25% Sunrise Hill Vineyard
- Vineyard locations: East & west sides of Seneca Lake & west side of Cayuga Lake
- Soil: Howard and Valois gravelly silt loam & Aurora-Angola and Honeoye silt loam
- Vineyard specs: 75% glyphosate free farming, cane pruned, VSP-trained
- Harvested from September 15th - 18th
- 8-20% saignée
- Inoculated yeast fermentation in bins, 10-30% whole cluster
- Pressed at dryness, racked to barrel for native malolactic fermentation
- Aged 11 months in 75% neutral 228-liter French & 25% new 228-liter French oak barrels with no bâtonnage
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.5 °-24.0° | pH: 3.75 | TA: 6.5 g/L

RS: 0.08 | ABV: 12.9

Bottled: 8/19/2025 | Cases Produced: 180

The 2024 Pinot Noir Reserve is the product of an exceptional vintage. 2024 was a near-perfect growing season, creating concentrated flavors in our 100% Finger Lakes-grown grapes. Our Estate Valois and Davis vineyards together make up 50% of the wine, contributing to its delicate, distinct character. Along with the vineyard, the barrels used during winemaking can help distinguish quality worthy of a reserve bottling. The forest where the wood is sourced, the length and location of seasoning, the length and intensity of toasting, and the cooperage's touch all have immense effects on how the barrel interacts with each vineyard.

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.

