

2020

CABERNET FRANC

RESERVE

 **Damiani**
WINE CELLARS

- 100% Cabernet Franc
- Vineyard locations: east side of Seneca Lake
- Soil: Howard & Lansing gravely silt loam.
- Hand harvested October 15th
- Hand sorted
- Inoculated yeast fermentation in barrel
- Aged for 9 months in neutral French oak barrels with bimonthly bâtonnage for 4 months
- Unfined & unfiltered
- Vegan

Brix: 23.0° - 24.5°

pH: 3.48

TA: 6.7 g/L

ABV: 14.5%

RS: 0.0%

Bottled: 8/26/2021

Cases Produced: 143

The cabernet francs of Damiani highlight the refinement and distinctiveness of each vineyard site, vintage, and blend. To create wines with density, nuance, and vibrant aromas, we use highly focused viticultural practices like selected leaf removal, shoot thinning, and tailored cluster thinning, alongside low-intervention winemaking techniques like stem inclusion, saignée, bâtonnage, and indigenous fermentations to further enhance varietal, vineyard, and vintage expression

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.

