

2023

CABERNET FRANC

Graphite . Gushing . Flowers

- 100% Cabernet Franc
- Vineyard locations: east and west sides of Seneca Lake, west side of Cayuga Lake
- Hand harvested from October 18 - 24th
- 20% Saignée day after processing
- Indigenous yeast primary fermentations in bins and stainless-steel tanks
- Indigenous malolactic fermentation in barrel
- Aged 12 months in 228L neutral French oak barrels
- Unfined and unfiltered
- Vegan

Brix: 20.5°- 22.5°

Hand Harvested

RS: 0.0%

Hand Sorted

pH: 3.55

TA: 7.1 g/L

ABV: 12.5%

Bottled: 8/12/2024

Cases Produced: 692

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**
WINE CELLARS

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.

