

# 2023

## GEWÜRZTRAMINER

*Valois Vineyard*

Perfume • Honeysuckle • Rich

- 100% Gewürztraminer
- Single Vineyard Series: Estate Valois Vineyard
- Soils: Howard and Valois gravelly silt loam
- Harvested October 2<sup>nd</sup>
- Foot-stomped into macros before 48-hour cold-soak on skins
- Inoculated yeast fermentation in barrel
- Aged 12 months in neutral 228-liter French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.0° | pH: 3.64 | TA: 6.0 g/L

RS: 0.3 | ABV: 12.2

Bottled: 8/12/2024 | Cases Produced: 45



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.



The Gewurztraminer from our estate Valois Vineyard sits on 3-15% slopes on the east side of Seneca Lake and has two distinct soil types, Howard gravelly loam and Valois gravelly silt loam. Both types are very deep, well-drained soils formed from glacial deposits with a wide range of particle sizes that are angularly fragmented.

The Howard series was formed from medium textured glacial outwash, and the Valois series is made from shale, sandstone, and siltstone deposits.

This vintage was hand picked by the Damiani vineyard and cellar team, sorted by hand into a macro bin where it was foot stomped and stored in a refrigerator. After 48 hours on the skins, the fruit was pressed for 2 hours to 1.5 bar (~22 psi) to a stainless-steel tank where it settled and was racked to two neutral French oak 228L barrels for a two-month fermentation. During an 11-month barrel ageing, the lees were stirred twice per month for 5 months and wine received minimal effective sulfur dioxide. The wine was racked, sterile filtered, and bottled in August 2024.