

2021

SOLE e TERRA



- 49% Pinot Noir, 32% Lemberger, 19% Saperavi
- Vineyard locations: east and west sides of Seneca Lake, west side of Cayuga Lake
- Harvested from September 12th - October 22nd
- Hand-sorted
- Inoculated yeast fermentations in bins and stainless-steel tanks
- Aged 10 months in 228L neutral French oak barrels with bimonthly bâtonnage for 6 months
- Unfined
- Sterile filtered
- Vegan

Brix: 22.0°- 22.5°

RS: 0.0%

pH: 3.63

TA: 6.6 g/L

ABV: 13.5%

Bottled: 8/4/2022

Cases Produced: 930

Our Sole e Terra is a fun and unusual blend that has captured the hearts and palates of our fans looking for a twist on a quaffable table wine.

The nose is greeted with aromas of shaved cedar, tart cherry, and lush boysenberry.

Following this delightful introduction, the tongue is drenched with rich plum skin, blackberry, black cherry kissed with graphite and snuggled up with shitake mushrooms.

Pinot Noir brings silk, Lemberger a gorgeous hue and Saperavi muscle and grip.

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.

