

2023

DRY RIESLING

Davis Vineyard

Peach Pith • Key Lime Pie • Structural

- 100% Riesling
- Single Vineyard Series: Estate Davis Vineyard
- Soil: Howard gravelly loam
- Harvested from September 29th - October 13th
- 16% botrytis, harvested and pressed separately
- 30% indigenous yeast fermentation in barrel & 70% inoculated yeast fermentation in tank
- Aged 12 months sur lie, 70% in stainless steel tank, 30% in neutral 228-liter & 400-liter French oak barrels
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 19.0° - 20.5° | pH: 3.34 | TA: 7.1 g/L
RS: 0.2 | ABV: 11.2
Bottled: 8/12/2024 | Cases Produced: 300

The Davis Vineyard Riesling blocks are very special for our cellar, with the original vines planted by owner/viticulturalist Phil's father, Irving Davis, in 2002. The other section of the block was planted in 2018, making the final blend a complex but lively wine. Sitting on Howard gravelly silt loam soils, this series is made of well drained soils formed in medium textured glacial outwash deposits. In 2023, we were blessed with some early botrytis that we picked a few weeks before the remaining fruit was harvested. This botrytis pick makes up 16% of the final blend.

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.



92 POINTS - JAMES SUCKLING

