

2024

CHARDONNAY

Lemon Zest • Slate • Puckering

- 100% Chardonnay
- Sources: 67% Caywood Vineyard, 33% Standing Stone Farms
- Vineyard locations: East side of Seneca Lake
- Soil: Honeoye silt loam
- Vineyard specs: Glyphosate free farming, cane pruned, VSP-trained
- Harvested from August 30th–September 22st
- Whole-cluster pressed to a little over 1 bar, fractioned off the hard press
- Cold-settled for 3-4 days, no fining, racked to barrel for fermentation
- Indigenous yeast Pied de Cuve fermentation lasting 20–60 days, 80% in barrel, 20% in stainless steel tank
- Aged 11 months on gross lees in 54% neutral 228-liter French oak barrel, 31% neutral 400-liter French oak puncheon, 12% new 228-liter French oak barrel, 11% neutral 500-liter French oak puncheon & 11% stainless steel tank, with some natural MLF before sulfur addition, and some bâtonnage per barrel for 4 months
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 18.0°–22.0° | pH: 3.44 | MA: 1.93 g/L
TA: 7.7 g/L | RS: 0.09 | ABV: 10.5
Bottled: 6/30/2025 | Cases Produced: 350

The 2024 Chardonnay comes from two grower vineyards, Caywood Vineyards and Standing Stone Farms. From these two sites, two thirds of the fruit in this blend are from original Charles Fournier plantings from the mid-1970s, which yield small quantities on the vine but are packed with flavor and dimension. The final blend incorporates picks from throughout the season, from early August until early October, highlighting the incredible range the variety can have, further emphasized by the diversity of fermenting and aging vessels used: new oak, neutral oak, large & small format vessels, and stainless steel.

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.

