

2023

CHARDONNAY

RESERVE

 **Damiani**
WINE CELLARS

Flinty • Lime Zest • Textural

- 100% Chardonnay
- Vineyard locations: East side of Seneca Lake
- Soil: Honeoye silt loam
- Hand harvested from September 6th - October 4th
- Hand-sorted and foot-stomped before whole-cluster pressing
- Both indigenous & inoculated primary fermentation in barrel
- Aged 12 months on lees in 228-liter neutral French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & sterile filtered
- Vegan

Brix: 16.0° - 21.0° pH: 3.29 TA: 10.0 g/L

Malic: 0.00 g/L RS: 0.15% ABV: 11.5%

Bottled: 8/12/2024 Cases Produced: 180

The 2023 Chardonnay Reserve is from two different grower partners, Standing Stone Vineyards and Caywood Vineyards on the east side of Seneca, just south of the midpoint of the lake. These two vineyards are truly special not only for our cellar but for the Finger Lakes region as these are original Charles Fournier plantings of chardonnay. Fournier was a leading pioneer in planting vinifera in the region and was the first to plant champagne varieties in the Finger Lakes in the 1970s, including chardonnay, pinot noir, and pinot meunier.

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.

