

2023

MERLOT

Black Cherry . Flinty . Tension

- 100% Merlot
- Vineyard locations: east side of Seneca Lake and west side of Cayuga Lake
- Soils: Lansing and Lordstown channery silt loam
- Hand harvested from October 3-15th
- 15% whole cluster & 20% saignée the day after processing
- Indigenous yeast primary fermentation in bins
- Indigenous malolactic fermentation in barrel
- Aged for 12 months in 228-liter neutral French oak barrels; bimonthly bâtonnage for 5 months
- Unfined and unfiltered
- Vegan

Brix: 20.5°- 22.0°

Hand Harvested

pH: 3.57

Hand Sorted

RS: 0.0%

TA: 6.9 g/L

ABV: 12.2%

Bottled: 8/12/2024

Cases Produced: 190

From almost 70% estate fruit and the remaining 30% from both new and old Damiani growers, the 2023 Merlot encapsulates the vintage, vineyards, and various winemaking techniques used. Through tailored leaf removal, allowing just enough sunlight to hit the fruit while maintaining airflow, develops phenolics for softer, suppler tannins while maintaining varietal expression. And in the cellar, each vineyard's uniqueness is displayed through small batch, indigenous fermentations.

**Damiani**
WINE CELLARS

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.

