

2023

CABERNET SAUVIGNON


WINE CELLARS

Leather Saddle . Dried Jalapeño . Vivid

- 100% Cabernet Sauvignon
- Vineyard locations: East side of Seneca Lake
- Soils: Valois gravelly and Honeoye silt loam
- Hand harvested October 27th
- Hand sorted and fully destemmed into bins
- 20% saignée day after processing
- Indigenous yeast primary fermentations in bins
- Indigenous malolactic fermentation in barrel
- 12 months in 228-liter neutral French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & unfiltered
- Vegan

Brix: 20.5°-22.0° pH: 3.67 TA: 7.2 g/L

RS: 0.1% ABV: 12.5%

Bottled: 8/12/2024 Cases Produced: 288

The 2023 Cabernet Sauvignon comes from our consistently favorite sites for cabernet sauvignon: our estate Davis and Caywood Vineyards, as well as our longtime grower partner Standing Stone Vineyards. These sites have two distinctive soil types, Honeoye silt loam and Valois gravelly loam. The Honeoye series consists of very deep soils formed in loamy till that are consistent with the steep soils on till plains, ridgelines, and drumlins in the area. The Valois gravelly loam soils are also very deep, very well drained soils formed of shale, siltstone, and sandstone.

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.

