

# 2023

## PINOT NOIR

  
WINE CELLARS

Tart Cherry • Fresh Thyme • Soft

- 100% Pinot Noir
- Vineyard locations: east and west sides of Seneca Lake
- Soil: Howard and Valois gravelly silt loam
- Hand harvested from September 20-22nd
- 15-20% saignée day after processing
- Indigenous primary fermentation in bins and stainless-steel tanks, indigenous malolactic fermentation in barrel
- Aged 16 months in 228 & 400-liter neutral French oak barrels; some lots saw bimonthly bâtonnage for 4 months
- Unfined & sterile filtered
- Vegan

Brix: 20.0° - 21.5°    pH: 3.84    TA: 6.6 g/L

RS: 0.1%    ABV: 11.5%

Bottled: 8/12/2024    Cases Produced: 250

The 2023 Pinot Noir comes from three distinctive vineyards and is 69% estate grown. The majority of the blend is from the Davis Vineyard, which is split into two blocks separated by clonal types and soil type where the lower section is planted exclusively to 115 with Howard and Valois series soils and the upper section is a combination of 777, 667 & 115 with Valois gravelly silt loam soils. The other sites in this blend are estate Damiani and Valois Vineyards, with a mixture of Lordstown channery silt loam and Howard and Valois gravelly silt loam, and one of our grower partners, Shaw Vineyards, on the westside of Seneca Lake with moderately sloped Aurora-Angola silt loam soils.

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.

