2023 Vignoles





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.



- 100% Vignoles
- Vineyard location: West side of Cayuga Lake
- Soil: Casanovia silt loam
- Machine harvested September 21st
- Pressed immediately to tank
- Inoculated yeast fermentation in stainless steel tank for 3 months
- Aged in tank for 10 months, 3 months on lees
- Unfined & sterile filtered
- Vegan

Brix: 22.0° pH: 3.00 TA: 11.0 g/L RS: 0.6% ABV: 12.0%

Bottled: 6/24/2024 Cases Produced: 195

This Vignoles is from our friends and neighbors on western Cayuga Lake, Knapp Vineyards. Sitting on a unique soil type for the Damiani cellar, Cazenovia silt loam, these soils are moderately well-draining soils formed in loamy glacial till. The site gets abundant sunshine and with moderate vigored-vines, the fruit ripens very well.

