

2023

SAPERAVI



Opaque • Cured Salumi • Vibrant

- 100% Saperavi
- Vineyard: Beckhorn Vineyard
- Vineyard location : East side of Seneca Lake
- Soil: Howard gravelly loam
- Vineyard specs: Glyphosate free farming, cane pruned, VSP, majority organic sprays
- Harvested October 13th
- 15-day inoculated yeast fermentation in 1-ton bins with twice daily punch-downs
- Native malolactic fermentation in 228-liter neutral French oak barrels
- Aged for 16 months with monthly bâtonnage for 10 months
- Unfined & unfiltered
- Certified New York Sustainable Winegrowing
- Vegan

Brix: 22.0° pH: 3.59 TA: 7.3 g/L

RS: 0.07 ABV: 12.5

Bottled: 2/19/2025 Cases Produced: 45

Sourced from our longtime grower partner, Beckhorn Vineyards, this saperavi is a small planting on Howard gravelly loam soils, a soil series common throughout our cellar. This vineyard is planted exclusively to Eastern European varieties, which makes it unique to the region. Originally hailing from the country of Georgia, the saperavi grape is one several in the world classified as teinturier, where the pulp of the berry is pigmented, making the characteristic dark and opaque hue one of the main features of the wine. Another unobvious feature is the grapes' natural acidity; it can yield some very intensely acidic wines and with some lengthy barrel and bottle age, those acids soften up over time, making this variety incredibly age-worthy in bottle.

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.

