

2023

LEMBERGER

**Damiani**
WINE CELLARS

Sweet Berry Pie • Pine • Gripping

- 100% Lemberger
- Vineyard locations: East side of Seneca Lake and west side of Cayuga Lake
- Soil: Honeoye silt loam & Howard gravelly silt loam
- Hand and machine harvested from October 3 - 11th
- Hand harvested fruit was 20% whole cluster and 20% saignée and put into bins and machine harvested fruit was put into tank
- Overall 8% whole cluster and 8% saignée
- Foot stomped on whole cluster bins for first 4 days and twice daily punchdowns/pump-overs for entire fermentation
- Indigenous primary fermentation in bins and stainless-steel tanks, indigenous malolactic fermentation in barrel
- Aged 12 months in 228-liter neutral French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & sterile filtered
- Vegan

Brix: 21.5 - 22.0° pH: 3.49 TA: 7.5 g/L

RS: 0.0% ABV: 12.5%

Bottled: 8/12/2024 Cases Produced: 430

The 2023 Lemberger is comprised of fruit from two of our grower vineyards, Airy Acres and Caywood Vineyards. Airy Acres is on western Cayuga Lake sitting on Honeoye silt loam soils, a series of well-drained soils formed in loamy glacial till. Caywood Vineyards is on the east side of Seneca Lake, and sits on Howard gravelly silt loam, soils formed in medium textured glacial outwash deposits.

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.

