

# 2023

## CABERNET FRANC

Graphite • Gushing • Flowers

- 100% Cabernet Franc
- Vineyard locations: East and west sides of Seneca Lake, west side of Cayuga Lake
- Harvested from October 18<sup>th</sup>–24<sup>th</sup>
- 20% Saignée day after processing
- Indigenous yeast primary fermentations in bins and stainless-steel tanks
- Indigenous malolactic fermentation in barrel
- Aged 12 months in neutral 228-liter French oak barrels
- Unfined and unfiltered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 20.5°–22.5° | pH: 3.55 | TA: 7.1 g/L  
RS: 0.0 | ABV: 12.5  
Bottled: 8/12/2024 | Cases Produced: 692

The cabernet francs of Damiani highlight the refinement and distinctiveness of each vineyard site, vintage, and blend. To create wines with density, nuance, and vibrant aromas, we use highly focused viticultural practices like selected leaf removal, shoot thinning, and tailored cluster thinning, alongside low-intervention winemaking techniques like stem inclusion, saignée, bâtonnage, and indigenous fermentations to further enhance varietal, vineyard, and vintage expression.

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.



93 POINTS - CRISTALDI & CO. | 91 POINTS - JAMES SUCKLING

