

2023

CHARDONNAY

 **Damiani**
WINE CELLARS

Pithy • Chalk • Vibrant

- 100% Chardonnay
- Vineyard locations: East side of Seneca lake
- Soil: Honeoye and Lansing gravelly silt loam
- Hand harvested from September 6th -October 4th
- Hand sorted after chilling overnight
- Foot-stomped in bins & whole cluster pressed
- Cold-settled for 48 hours and racked to barrel
- Indigenous yeast fermentation in barrel
- Aged 10 months in 12% new 228-liter French oak and balance in neutral French oak 500, 400, & 228-liter barrels with bimonthly bâtonnage for 5 months
- Unfined & sterile filtered
- Vegan

Brix: 16.0° - 20.5° pH: 3.40 TA: 9.1 g/L
Malic: 3.55 g/L RS: 0.1% ABV: 10.5%
Bottled: 6/24/2024 Cases Produced: 363

The 2023 Chardonnay is a blend of three of our grower partners, Caywood Vineyards, Sawmill Creek Vineyards, and Standing Stone. The majority of the blend is from Caywood Vineyards and Standing Stone Vineyards, both of which sit on Honeoye silt loam soils and are original Charles Fournier plantings from the mid-1970s. The remaining part of the blend is from Sawmill Creek Vineyards, sitting Lansing gravelly silt loam soils on very steep slopes.

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.

