2021 Grüner Veltliner





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% Grüner Veltliner

Vineyard location: east side of Seneca Lake

Machine harvested September 27

Inoculated yeast fermentation in tank

Aged 16 months in stainless steel

Vegan

Brix: 21.0°

pH: 3.34

TA: 6.0 g/L

RS: 0.0%

ABV: 11.0%

Unfined & Sterile filtered

Bottled: 2/28/2023

Cases Produced: 250

The 2021 Grüner Veltliner features subtle aromas of honey, saffron, whipped light cream. The palate expresses hints of pear and honeydew, watermelon rind and early wild strawberries and closes with notes of clovers and slate. Bright and balanced acidity makes this Grüner a fresh, quenching addition to our portfolio.

