

2022

CHARDONNAY

RESERVE

Custard • Pine • Herbal

- 100% Chardonnay
- Vineyard Locations: East side of Seneca Lake
- Soil: Lansing gravelly silt loam
- Harvested from August 30th–September 23rd
- Hand-sorted after chilling overnight
- Foot-stomped & whole-cluster pressed to 2.5 bar
- Cold-settled for 48 hours
- Indigenous yeast primary & malolactic fermentation in barrel
- Fermented and aged on lees for 16 months in neutral 228-liter & 400-liter French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 19.5°–21.0° | pH: 3.32 | TA: 7.6 g/L

RS: 0.0 | ABV: 12.0

Bottled: 2/14/2024 | Cases Produced: 150

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.

