

2024 SAPERAVI

Violets • Tart Currant • Chalky Tannin

- 100% Saperavi
- Vineyards: 64% Standing Stone Farms,
36% Beckhorn Vineyards
- Vineyard locations: East side of Seneca Lake
- Howard gravelly silt loam & Honeoye silt loam
- Vineyard specs: Glyphosate free farming, cane
pruned, VSP-trained, 80% organic sprays
- Harvested from September 20th–28th
- 10-day indigenous yeast fermentation in 1-ton bins
- Aged 17 months in neutral 228-liter French oak barrels
with no bâtonnage
- Unfined & unfiltered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 20.0° | pH: 3.41 | TA: 7.3 g/L
RS: 0.07 | ABV: 11.0
Bottled: 4/1/2026 | Cases Produced: 180

The 2024 Saperavi is made up of fruit from two vineyard sites, Standing Stone Farms and Beckhorn Vineyards, each contributing their own distinct qualities. The Standing Stone Farms portion, which makes up 64% of the finished wine, is textural and earthy. The Beckhorn Vineyard lot balances the blend with beautiful fruit components, with bright currants and flowers.

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.

