

2024

CABERNET FRANC



Holiday Cranberry • Black Tea • Structured

- 100% Cabernet Franc
- Sources: 31% Lamoreaux Landing, 19% Shaw, 13% Estate Davis, 13% Sawmill Creek, 10% Serenity, 8% Estate Valois, 6% Rasta Ranch
- Vineyard locations: East and west sides of Seneca Lake
- Harvested from October 8th - 17th
- Soil: Lansing gravelly silt loam & Aurora-Angola silt loam
- Vineyard specs: Cane pruned & VSP-trained
- 10-15% whole cluster on some lots
- 15 to 30-day indigenous yeast fermentations in 1-ton bin and 3-ton stainless steel tank
- Pressed at dryness, racked to barrel for native malolactic fermentation
- Aged 11 months on lees in neutral 228-liter French oak barrels with no bâtonnage
- Unfined and unfiltered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 22.0° - 25.0° | pH: 3.55 | TA: 7.1 g/L
RS: 0.09 | ABV: 13.5
Bottled: 8/19/2025 | Cases Produced: 1000

The 2024 Cabernet Franc is a blend of 80% fruit from our grower partners and 20% from our Estate Davis Vineyard.

The growers represent both sides of Seneca Lake, in the Dundee and Penn Yann areas as well as Hector and Lodi. Displaying unique soil types, aspects, vine age and proximities to the lake shore, each site was selected to formulate a blend of cabernet franc that represents the vintage as a whole – a season that brought us beautiful flavor and depth in the cabernet francs from the warm summer and abundant sunshine we received.

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.

