2024
Merlot Reserve

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.

Perfume • Herbal • Supple Fruit

- 100% Merlot
- Vineyards: 35% Estate Damiani Vineyard, 34% Lamoreaux Landing, 20% Sawmill Creek Vineyard, 11% Estate Davis Vineyard
- Vineyard locations: East side of Seneca Lake
- Soils: Howard & Lansing gravelly silt loam & Lordstown channery silt loam
- Vineyard specs: Some glyphosate free farming, cane pruned, VSP-trained
- Harvested from September 27th–October 1st
- 10% saignée on some lots
- 15–30-day indigenous yeast fermentation in 1-ton bin & 3-ton stainless steel tank, 10–15% whole-cluster on some lots
- Aged on lees for 17 months in neutral 228-liter French oak barrels with no bâtonnage
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.0°–23.0°	pH: 3.50	TA: 7.3 g/L
RS: 0.07	ABV: 13.4	
Bottled: 4/1/2026	Cases Produced: 200	



Made from four distinctive vineyards (Estate Damiani and Davis vineyards, as well as Lamoreaux Landing and Sawmill Creek Vineyard), each site brings its own unique expression to the final blend. Among the differences in soil, location, vine age, and yield, the winemaking lends itself to the full embodiment of the vineyard by letting the native yeast on the grapes ferment the wines, as well as incorporating a small amount of whole cluster into the fermentations. When a native culture is allowed to ferment a wine, the outcome is a layered and dynamic sensory experience, unique to its individual location. Similarly, when integrating whole clusters into a ferment, the natural tannin from the rachis gives texture and dimension to the final wine that would have otherwise been lost.

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