

# 2024

## MERLOT



Leather · Anise · Spicy

- 100% Merlot
- Sources: 29% Estate Davis, 29% Estate Damiani, 28% Lamoreaux Landing, 14% Sawmill Creek
- Vineyard locations: East side of Seneca Lake
- Soils: Howard and Lansing gravelly silt loams & Lordstown channery silt loam
- Vineyard specs: 58% glyphosate free farming, cane pruned, VSP-trained, majority organic sprays
- Harvested from September 27<sup>th</sup> - October 1<sup>st</sup>
- 10-15% whole cluster on some lots, 10% saignée on some lots
- 15 to 30-day indigenous yeast fermentation in 1-ton bins & 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: 21.0°-23.0° | pH: 3.58 | TA: 7.2 g/L  
RS: 0.09 | ABV: 13.1  
Bottled: 8/11/2025 | Cases Produced: 350

The 2024 Merlot is a blend of four different vineyards, essentially 50/50 estate and grower. The estate vineyards are Damiani and Davis Vineyards and the growers are Lamoreaux Landing and Sawmill Creek Vineyards. Each site has very distinctive qualities – some on more shale and gravel soils with very steep aspects and some on more clay-loam soils and ample sun exposure. The resulting wine incorporates the qualities of each site, yielding a wine with complexity and freshness.

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.

