

90
Points



WINEENTHUSIAST

2012 PINOT NOIR RESERVE DAVIS VINEYARD - LOWER BLOCK

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little intervention. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VINEYARD SITE

Structured and harmonious, yet strong and elegant, our Davis Vineyard is a spectacular representation of quality grape-growing in the Finger Lakes. Hand-planted in 1998 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravelly Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

WINEMAKING

| | |
|-----------------------|---------------------|
| Hand-harvested | Hand-sorted |
| Harvest Date: 9/16/12 | Harvest Brix: 24.3° |
| Alcohol: 13.7% | Cases Produced: 190 |
| Clone: 115 | |

OAK PROGRAM

Aged for 15 months in French oak.

DRINK WINDOW

Drink now through 2020+

TASTING NOTES & FOOD PAIRING

Bold enough to stand up to grilled red meats, and hearty stews, the Reserve Pinot Noir is also subtle enough to be an excellent accompaniment to fowl, and a classic pairing with all mushroom dishes.



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