

2025 DRY RIESLING

Thyme • Wet Slate • Focused

- 100% Riesling
- 100% Estate Davis Vineyard
- Vineyard location: East side of Seneca Lake
- Soil: Howard gravelly loam
- Vineyard specs: Glyphosate free farming, cane pruned, VSP-trained, 80% organic sprays
- Harvested October 6th–18th
- Whole Cluster Pressed
- Cold settled for 3–4 days, no fining, racked to barrel and tank to begin fermentation. Some lots transferred to barrel once fermentation began
- Combination indigenous yeast and inoculated yeast fermentation lasting 20–90 days in various oak & stainless steel vessels
- Aged 8 months on fermentation lees in fermentation vessels: 69% neutral 228-liter and 400-liter French oak puncheons and 31% stainless steel tank
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 19.7°–21.1° | pH: 3.13 | TA: 7.2 g/L
MA: 0.00 g/L | RS: 0.20 | ABV: 13.1
Bottled: 7/1/2026 | Cases Produced: 350

The Dry Riesling encompasses two very distinctive blocks from the Estate Davis Vineyard. One block, facing east-to-west, was planted in 2002 to the 239 clone, and the other block, facing north-to-south, was planted in 2018 to both 239 and 198 clones. The older block is made entirely in neutral French oak barrels, uses indigenous yeast, long lees aging, and cold maceration to create a wine of bright acidity and textural fruitiness. The younger block is made entirely in stainless steel tanks, inoculated to preserve the blocks natural zesty lemon-lime fruit. Sitting on the same soil type, Howard gravelly loam, these blocks are only a stone's throw from one another but represent the wide range of style and complexity of riesling on the vine and in the cellar.

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.

