

# 2023

## LEMBERGER

*Sunrise Hill Vineyard*

Dusty • Black Tea • Sharp

- 100% Lemberger
- Single Vineyard Series: Sunrise Hill Vineyard
- Soil: Lima silt loam
- Harvested October 6<sup>th</sup>
- 20% whole-cluster, processed into bins
- 15% saignée day after processing
- Foot-stomped first 4 days and punchdowns twice daily for remaining fermentation
- Indigenous yeast fermentation in bins & tank
- Indigenous malolactic fermentation in barrel
- Aged 12 months in neutral 228-liter French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & unfiltered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.5° | pH: 3.53 | TA: 7.1 g/L

RS: 0.1 | ABV: 13.5

Bottled: 8/12/2024 | Cases Produced: 200

The Sunrise Hill Vineyard, located in Interlaken on western Cayuga Lake, is one of our longstanding grower partnerships.

The Lemberger block is on the northwest corner of the vineyard, sitting on Lima silt loam soils, a soil series unique in our cellar. The Lima series are moderately drained soils nearly level to moderately steep soils formed in glacial till that incorporates limestone and calcareous shale. The soil pH benefits immensely with the inclusion of limestone, improving nutrient uptake by the root systems and providing appropriate water retention and release.

  
WINE CELLARS

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.

