

2024 PINOT NOIR

**Damiani**
WINE CELLARS

Red Licorice · Black Tea · Vibrant

- 100% Pinot Noir
- Sources: 45% Estate Davis, 25% Sunrise Hill Vineyard, 18% Shaw Vineyards, 12% Estate Valois
- Vineyard locations: East & west sides of Seneca Lake & west side of Cayuga lake
- Soil: Howard & Valois gravelly silt loam & Aurora-Angola and Honeoye silt loam
- Vineyard specs: 75% glyphosate free farming, cane pruned, VSP-trained
- Harvested from September 15th - 18th
- 8-20% saignée
- 15 to 30-day indigenous yeast fermentation in 1-ton bin and 3-ton stainless steel tank. 10-30% whole-cluster
- Pressed at dryness, racked to barrel for native malolactic fermentation
- Aged 11 months on lees in 45% neutral 228-liter French oak barrels. 24% new 228-liter French oak barrels & 21% neutral 400-liter French oak puncheon with no bâtonnage
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.5°-24.0° | pH: 3.72 | TA: 6.8 g/L

RS: 0.08 | ABV: 11.5

Bottled: 8/19/2025 | Cases Produced: 180

From 57% Estate fruit and 43% grower fruit, the 2024 Pinot Noir spans both the east and west sides of Seneca Lake, as well as the west side of Cayuga Lake, with myriad different soils, aspects, ripeness levels, whole cluster components, fermentation lengths, and type of oak barrel. The final blend covers the length of the Pinot Noir harvest but in 2024, the harvest period only lasted a few days due to inclement weather on the horizon. With its variety of styles and techniques, the final blend represents the Pinot Noir harvest and our various vineyard sources, allowing each site to contribute its essence to the final blend.

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.

