

2022 MERITAGE

Worn Leather • Fennel Bulb • Distinguished

- 46% Cabernet Sauvignon, 30% Cabernet Franc, 24% Merlot
- Source Vineyards: 36% Damiani Vineyard, 29% Standing Stone Farms, 18% Serenity Vineyard, 17% Estate Caywood Vineyard
- Vineyard sites: 82% east side of Seneca Lake, 18% west side of Seneca Lake
- Soils: Howard and Lansing gravelly silt loam
- Harvested from October 6th–20th
- 10–20% saignée on all lots
- Indigenous primary fermentation in 1-ton bins with twice-daily punch-downs until dryness and then pressed with no extended maceration
- Aged 16 months in neutral 228-liter & 400-liter French oak barrels with bimonthly bâtonnage for 5 months
- Unfined and unfiltered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.0°-24.5° | pH: 3.54 | TA: 7.1 g/L

RS: 0.0 | ABV: 13.0

Bottled: 2/14/2024 | Cases Produced: 250

The 2022 Meritage is composed of both estate and grower fruit from East and West Seneca Lake. The largest portion of the blend, Cabernet Sauvignon, comes from vineyards only 1/4 of a mile from each other: our estate Caywood Vineyard and Standing Stone Farms. For many years, these sites have produced our favorite Cabernet Sauvignon wines. Cabernet Franc, the second largest component, comes from our estate Damiani Vineyard in Hector and Serenity Vineyards on the westside of Seneca. The Merlot, at 24% of the blend, comes exclusively from our estate Damiani Vineyard. Each site and variety contributes something unique to the blend, playing to its strengths and how the components marry.

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.



93 POINTS - JAMES SUCKLING

