

# 2010 MERLOT Reserve

DAMIANI VINEYARD

## VINTAGE NOTES

The 2010 vintage was full of excitement, with record-breaking temperatures and an abundance of growing degree days (GDD)! Bud-break occurred earlier than usual with April's temperatures rising into the mid-80s. With the perfect balance of rain and heat, and our diligent efforts of fruit-thinning and leaf-pulling, our grapes remained clean and developed to full ripeness near perfectly. As one of the warmest vintages the Finger Lakes had seen in nearly 40 years, the wines respond with beautiful fruit-focused concentration and strong depth and weight.

## VITICULTURE & VINEYARD SITE

Our Damiani Vineyard produces wines that tend to soften the line between feminine sophistication and bold vitality. Anyone who knows Lou Damiani would agree that this characterization of his vineyard perfectly mirrors his energy in life – thoughtful, passionate and strong. This site was hand-planted in two separate instances on Howard Gravelly Loam soils, the lower block in 1997 and the upper block in 2000.

## WINEMAKING

Harvest Dates: 10/11/10

Harvest Brix: 24.0°

Total Acidity: 6.45 g/L

pH: 3.5

Alcohol: 13.9%

Cases Produced: 217

## OAK PROGRAM

Aged for 9 months in oak barrels.

13% new American oak & 87% one-year-old French oak.

## TASTING NOTES & FOOD PAIRING

Rich and ripe blueberry and plum mingle with cocoa and sweet spice on the nose of this Merlot. Earth and dark berries envelop the palate with round and full tannins, leading to cedar-laced finish. Pair our Reserve Merlot with rich dishes such as grilled steak with a gorgonzola cream sauce or grilled pork tenderloin with sautéed mushrooms and swiss chard.

4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557

