

2012 CHARDONNAY

BARREL FERMENTED

VINTAGE NOTES

With the perfect balance of warm temperatures and occasional rainfall, the 2012 season turned into an exceptional vintage. Bud break occurred during mid-March, about five weeks earlier than usual, and set the tone for the rest of the season. Rivaling the impeccable 2010 vintage, 2012 also saw a large number of growing degree days, ideal for fully-ripened grapes and bold wines. Due to the below average rainfall throughout the summer months, disease pressure remained low, allowing fruit to thrive with little unnecessary intervention.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Harvest Date: 9/13/12

Total Acidity: 8.1 g/L

Alcohol: 13.9%

Bottling Date: 8/16/13

Harvest Brix: 23.5°

pH: 3.53

Cases Produced: 171

OAK PROGRAM

Fermentation lasted about one month in barrel.

Spent an additional 6 months in 100% one-year old French oak.

TASTING NOTES & FOOD PAIRING

This rich, medium-bodied Chardonnay is well-balanced with an oak-focused, nutty core. Aromas of red apples and cherry blossoms mingle with vanilla, leading to a pear and mineral-focused palate. It is the perfect partner to risotto dishes or salmon in a buttery sauce.



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