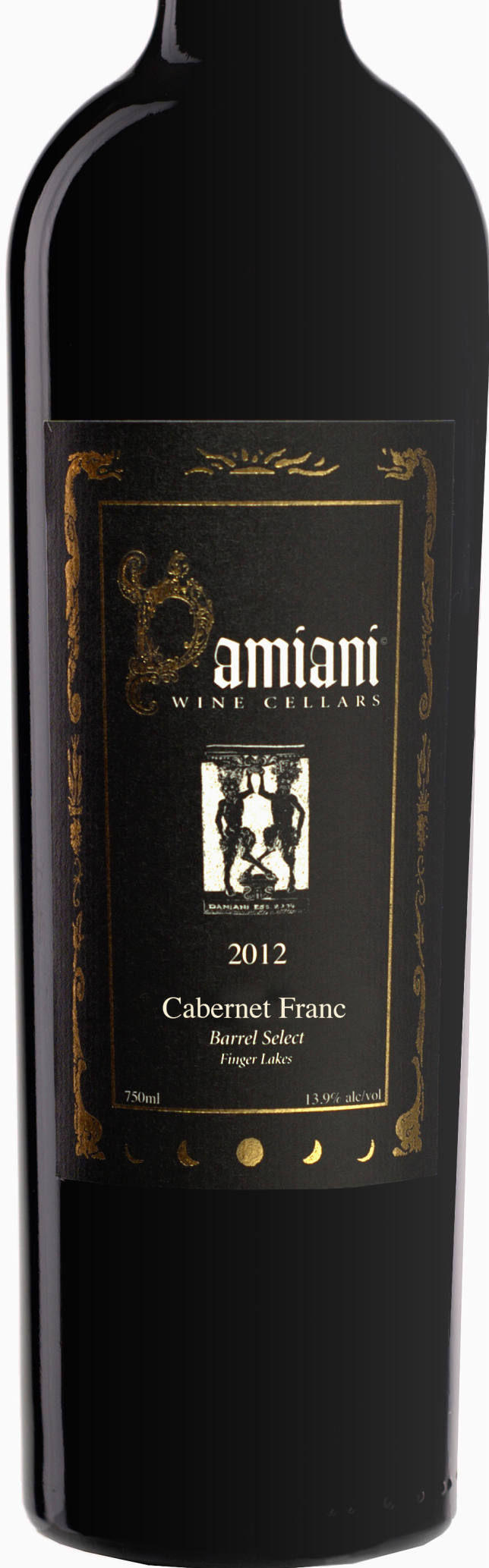


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WINEENTHUSIAST

2012 CABERNET FRANC *Barrel Select*



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 SITES

100% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/19/12

Total Acidity: 6.5 g/L

Alcohol: 13.9%

Unfined & Unfiltered

Harvest Brix: 25.3°

pH: 3.70

Cases Produced: 140

OAK PROGRAM

Aged for 17 months in French & American oak barrels.

16% new American oak.

TASTING NOTES & FOOD PAIRING

Bountiful aromatics of rich, cooked pie-filling fruits - blackberry, blueberry, raspberry - that linger along with toasty oak notes, allspice, and juicy plums. The palate is filled with dusty, persistent tannins that are very well integrated with the density and fruit profile. Soft in texture on the entrance, this Cabernet Franc shows wild raspberry and brambly notes that evoke a rustic charm. Spicy notes of cinnamon and nutmeg follow through to a savory, smoked blueberry finish. Pair with braised pork with cherry gravy or duck ragù with root vegetables.

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