

2012 DRY RIESLING

DAVIS VINEYARD
Single Vineyard Series

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. These wines from the 2012 vintage are beautifully balanced with bright acidity and fresh fruit flavors.

VITICULTURE & VINEYARD SITE

Structured and harmonious, yet strong and elegant, our Davis Vineyard is a spectacular representation of quality grape-growing in the Finger Lakes. Hand-planted in 1998 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravelly Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

WINEMAKING

Harvest Date: 9/21-10/1

Harvest Brix: 20.0-22.2°

Total Acidity: 8.5 g/L

pH: 3.09

Alcohol: 12.1%

Residual Sugar: 0.9%

Cases Produced: 240

Bottling Date: 6/13/13

TASTING NOTES & FOOD PAIRING

Bursting with tropical fruit on the nose, with kiwi and pineapple leading to aromas of slate and mineral. The silky, soft mouthfeel is accompanied by a citrus-fruit focus with hints of ripe peach, and a long, lingering and rounded finish. Try pairing with a lemon-herbed halibut or roasted pork with an apple glaze sauce.



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