

2012 SYRAH

SAWMILL CREEK 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.

VINEYARD SITE

100% Sawmill Creek Vineyards - east side Seneca Lake

WINEMAKING

Hand-harvested
Harvest Date: 10/4/12
Total Acidity: 6.45 g/L
Alcohol: 13%
Bottling Date: 8/22/13

Hand-sorted
Harvest Brix: 22°
pH: 3.85
Cases Produced: 148

OAK PROGRAM

Aged for 8 months in French, American oak barrels.

TASTING NOTES & FOOD PAIRING

Invited by juicy red and black fruit, the aromatics of this Syrah are reminiscent of wild raspberries and foraged blackberries. Black pepper integrates with toasty oak spice and a hint of smoke as the wine opens up. Tart black cherry is the champion on the palate, with a soft, round mouthfeel that leads to a brambly core with a vanilla, spiced finish. Pair this Syrah with grilled lambchops with a pomegranate relish or your favorite spicy, smoky Turkish dish.

4704 ROUTE 414 BURDETT, NY 14818
WWW.DAMIANIWINECELLARS.COM
607-546-5557

