

88
POINTS

WINE ENTHUSIAST
MAGAZINE

2013 CHARDONNAY BARREL FERMENTED

VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VINEYARD SITE

100% East side of Seneca Lake

WINEMAKING

Harvest Date: 10/11/13

Harvest Brix: 22.6°

Total Acidity: 6.6 g/L

pH: 3.7

Alcohol: 13.9%

Cases Produced: 275

Unfined

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

The elegant Chardonnay features a stunning nose ripe with lush pears and golden delicious apples braced by a hint of slate. On the palate this round and well-balanced wine opens with a nutty and oak-focused profile, transitioning to soft and delicate notes of vanilla accompanied by mineral tones. Pair this Chardonnay with roasted chicken or salmon rilletes for heavenly combination.



4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557