

# 2013 CABERNET SAUVIGNON *Barrel Select*



## 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 SITES

100% East side of Seneca Lake

## WINEMAKING

Harvest Date: 10/20-22/13

Total Acidity: 6.0 g/L

Alcohol: 14.1%

Unfined & Unfiltered

Harvest Brix: 23.6-24.5°

pH: 4.0

Cases Produced: 148

Bottling Date: 5/13/15

## OAK PROGRAM

Aged for 15 months in oak barrels.

24% new American oak.

**Drink Window:** Drink now through 2022+

## TASTING NOTES & FOOD PAIRING

Intense dark ruby in color the nose offers aromatics of dark ripe fruits with a hint of pine. Notes of raw cocoa mingle with earthy oak, currants, and blackberries on the palate, leading to a clove and cinnamon spice finish. Pair our 2012 Cabernet Sauvignon Barrel Select with grilled Portobello mushrooms, cocoa rubbed sirloin steak, venison, or balsamic marinated skirt steak.

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