



2013 SAUVIGNON BLANC

DAVIS VINEYARD
Single Vineyard Series

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.

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: 9/28/13	Harvest Brix: 21.2°
Total Acidity: 8.7 g/L	pH: 2.9
Alcohol: 12.6%	Cases Produced: 47

OAK PROGRAM

Barrel aged for 4 weeks in 3rd use Chardonnay oak barrels.

TASTING NOTES & FOOD PAIRING

Wow. This Sauvignon Blanc is unlike any other. Brilliant and bright, this wine follows focused and lean approach to its varietal character. Slight notes of oak rise from the glass and are balanced by apricot and lemon aromas. A distinct mineral core is present on the palate along with a dense mouthfeel and pear drenched flavor profile. The perfect pairing partner with goat cheese or grilled halibut with orange rémoulade.

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