



2013 LEMBERGER

SUNRISE HILL 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 wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

VITICULTURE & VINEYARD SITE

Sunrise Hill Vineyard, a picturesque landscape located on the western side of Cayuga Lake, is owned and operated by Bob and Kathy Ruis. Here, 12 acres of eastern-facing vinifera grapes are grown. The combination of soil, location and climate produce grapes that are packed with bright, fruit-focused flavors with just a hint of mineral and spice.

WINEMAKING

Harvest Date: 10/21/13

Harvest Brix: 23.9°

Total Acidity: 6.8 g/L

pH: 3.52

Alcohol: 13.6%

Cases Produced: 212

OAK PROGRAM

Aged for 8 months in 1 year old and neutral French oak barrels.

TASTING NOTES & FOOD PAIRING

Beautiful aromatics of red fruits and spice entice the senses. On the palate our 2013 Lemberger has a complex structure surrounded by a light earthiness. Dark ripe fruit flavors are very pronounced with oak and spice subtleties lingering on the finish. Pair this bold wine with slow-cooked venison chili or a grilled herb and tomato stuffed portobello mushroom.

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