



Robert M. Parker, Jr.'s
The
WINE
ADVOCATE®

90 Points

2014 CHARDONNAY BARREL FERMENTED

VINTAGE NOTES

Ever so gently, the spring of 2014 tip-toed in with a very enthusiastic welcome from both grapegrowers and the vines themselves. The long and harsh winter - both in terms of temperatures and snowfall - reduced the potential crop yields early in the season. With fewer initial clusters, vines were able to deliver a more focused flow of energy and nutrients to the remaining ripening fruit. The Finger Lakes saw spring and summer days with temperatures regularly vacillating from cool to hot with intermittent showers, creating constant shifts and activity in the vineyards as our grapes inched towards maturity. Each hand-harvested vineyard brought fruit to our winemakers that demonstrated playful acidity, promising flavors, and tremendous quality.

VINEYARD SITE

75% East side of Seneca Lake
25% West side of Cayuga Lake

WINEMAKING

Harvest Date: 10/13/14
Total Acidity: 6.0 g/L
Alcohol: 13.8%
Residual Sugar: 0.0%

Harvest Brix: 22.7° - 23.4°
pH: 3.88
Bottling Date: 7/23/15
Cases Produced: 292

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

Damiani's elegant Chardonnay features a stunning nose ripe with lush pears and golden delicious apples braced by a hint of slate and oak. On the palate this round and well-balanced wine opens with a nutty profile, transitioning to delicate notes of honeysuckle and vanilla. Chardonnay is an extremely food-friendly wine and pairs well with an array of dishes ranging from shellfish in butter sauces to roasted chicken, and escargot.

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