

2015 CHARDONNAY BARREL FERMENTED



VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

VINEYARD SITE

100% West side of Cayuga Lake

WINEMAKING

Harvest Date: 9/26/15

Total Acidity: 5.1 g/L

Alcohol: 13.8%

Residual Sugar: 0.0%

Harvest Brix: 22.3°

pH: 3.55

Bottling Date: 6/21/16

Cases Produced: 288

OAK PROGRAM

Fermentation lasted about one month in barrel.

Spent an additional 7 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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