

2016 SAUVIGNON BLANC

"Little Lotus Flower"

Single Vineyard Series

DAVIS VINEYARD



VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun-filled skies, and virtually no rain whatsoever for all intents and purposes eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

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

Blend: 95% Sauvignon Blanc & 5% Chardonnay

Harvest Date: 9/19/16

Harvest Brix: 23.5°

Total Acidity: 6.55g/L

pH: 3.3

Alcohol: 13.7%

Bottling Date: 7/19/17

Residual Sugar: 0.0%

Unfined

Indigenous Yeast

Cases Produced: 78

Cold Soak: 5.5 Hours

OAK PROGRAM

Barrel aged for 2 months in 4th use Chardonnay oak barrels.

Cellared for 6 months.

TASTING NOTES & FOOD PAIRING

This limited bottling of single vineyard Sauvignon Blanc opens with fresh aromas of spring lemon grove after a rainfall. On the palate the zippy acids blend mandarin orange and lemongrass that fall away to golden apple with a mild grip of citrus rind and fig from 8 weeks of barrel aging. Pair this wine with summer salads of citrus fruits, fresh goat cheese, white fish with lemon beurre blanc, or seared scallops with candied ginger.

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