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!

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.

2016 LEMBERGER
Sunrise Hill Vineyard
Single Vineyard Series

VINTAGE NOTES

WINEMAKING
Hand-harvested
Harvest Date: 10/15/16
Total Acidity: 6.9 g/L
Cases Produced: 161

TASTING NOTES
The 2016 Lemberger opens up with a burst of fresh raspberry and brambleberry aromas mixed with a hint of floral violets. The notes of berry continue on the palate with firm tannins and a hint of black cherry, finishing with smoky, roasted coffee grinds mixed with nutmeg and plums. Pair this wine with your favorite BBQ, sauerbraten with red cabbage, Swedish meatballs seasoned with nutmeg and allspice, or try it with Liptauer cheese spread. Aged for 9 months in Hungarian oak.

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