FOR IMMEDIATE RELEASE

WINE SPECTATOR AWARDS 90-POINTS TO A FINGER LAKES-PRODUCED CABERNET SAUVIGNON.

FINGER LAKES, NEW YORK (OCTOBER 18, 2013) – James Molesworth has awarded the highest rating to-date for a red wine produced in the Finger Lakes. Scoring 90 points out of a possible 100 for their 2010 Reserve Cabernet Sauvignon, Damiani Wine Cellars is building a growing reputation for high quality red wine throughout the Finger Lakes, a region already known for its world-class whites.

In Wine Spectator’s September 2013 Issue, Molesworth reviewed a handful of Finger Lakes wines with highly commendable scores ranging from 90 to 86 points. Damiani Wine Cellars took the three highest New York scores in the issue with their 90 point 2010 Reserve Cabernet Sauvignon taking the lead. Next in line were Damiani’s 2010 Cabernet Sauvignon, receiving 89 points, and another 89 point score for a wine from their highly-esteemed Reserve Series, their 2010 Reserve Merlot Damiani Vineyards.

Damiani Wine Cellars believes that great wines reflect the landscape upon which they are grown. In celebrating the unique microclimate and dramatic landscape that is New York’s Finger Lakes, they cultivate several vineyards nestled along the eastern shores of Seneca Lake and work with other premier growers in the region to source the finest grapes each vintage. The results are wines yielding extraordinary complexity and finesse; wines showing distinct character and expression of the land.

Visit the tasting room at Damiani Wine Cellars for an eclectic tasting experience of their hand-crafted wines, including these recently high-scoring wines. Try their classic bottlings of red and white varieties, sparkling wines, as well as wines from their Single Vineyard and Reserve lines. Tasting Room open daily.

Wines may be purchased at the tasting room or online at www.damianiwinecellars.com.

For more information about Damiani Wine Cellars please contact info@damianiwinecellars.com or call 607-546-5557.
NEW YORK
Finger Lakes

90 Damiani Cabernet Sauvignon Finger Lakes Reserve 2010 $45 Offers a taut, sinewy feel, with a well-roasted cedar element running along the edges of the black currant paste and fig fruit core. A hint of dark bay leaf drives the finish, displaying the flesh for balance. Drink now through 2014. 145 cases made. —J.M.

89 Damiani Cabernet Sauvignon Finger Lakes 2010 $24 Offers a vinous feel, with steeped red and black currant fruit lined with dried blood orange, tobacco leaf and mesquite notes. The solid, grippy finish has nice drive. Drink now through 2014. 240 cases made. —J.M.

89 Damiani Merlot Finger Lakes Damiani Vineyards Reserve 2010 $41 Toasty but integrated, with a polished feel to the plum, blackberry and black cherry fruit. Notes of alder and singed bay fill in gently on the finish. Offers pleasant depth and mouthfeel. Drink now through 2014. 217 cases made. —J.M.