

2018 MERITAGE



WINEMAKING

Blend: 50% Cabernet Sauvignon,
43% Cabernet Franc,
7% Merlot

Harvest Date: 10/13-10/26/2018 Unfinied & Unfiltered
Harvest Brix: 21.0-22.5° Bottling Date: 3/3/2020
pH: 3.67 Alcohol: 12.5%
Total Acidity: 5.4 g/L Cases Produced: 415

VINTAGE NOTES

Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn't get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016-- we hadn't seen any rain since mid-spring. We needn't have worried—by the end of July it started raining and never stopped. It felt like we didn't see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible – just a little less of it.

VINEYARD SITES

Various sites East side of Seneca Lake

OAK PROGRAM

Aged for 20 months in 4% new French oak,
57% 1 year old French oak & balance in neutral
oak barrels.

TASTING NOTES & FOOD PAIRING

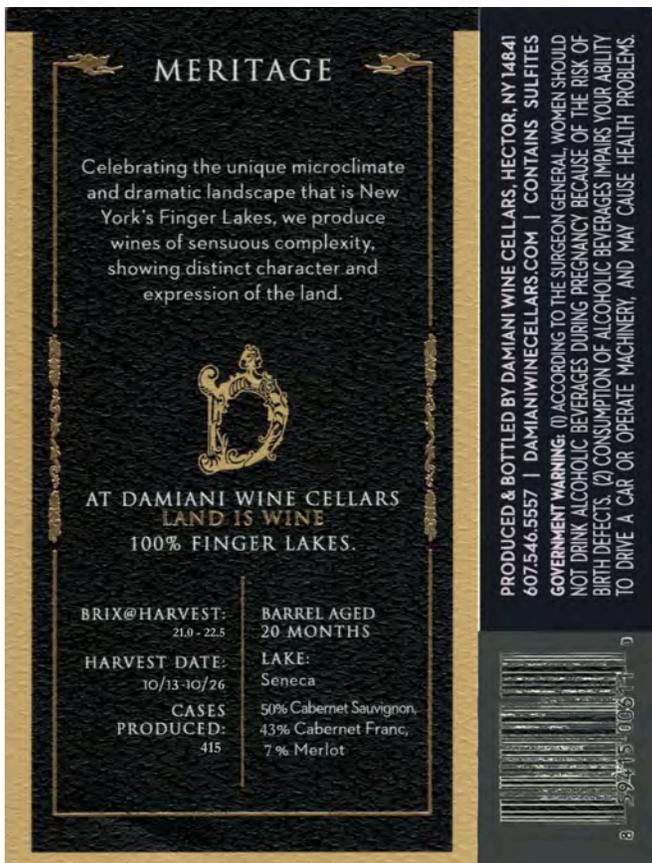
Keeping in mind the 2018 vintages are softer and more delicate than those from hotter, dryer years, the 2018 Meritage is a surprising treat and a tribute to winemaker Phil Arras' considerable skill. To the eye, we see a striking dark-toned ruby fill the goblet. On the nose beginning with tantalizing aromas of vanilla, rich brambleberries, cedar and oak, we move on to a palate rich with tobacco, cocoa and an almost savory aspect of heavily whipped, unsweetened cream, fruited with baked black caps! This is a truly beautiful Meritage featuring taut tannins that should give this wine a healthy bottle life.

Pair with:

Steak, simply seasoned, grilled or cast-iron seared; Hard, Aged Cheeses — Parmesan, Pecorino, Sharp/Aged Cheddar; Roasted Chicken, Pork, Beef; Beef Wellington; Mushroom Risotto; Cheesy Pastas; Pork BBQ

SERVING TEMPERATURE 60 - 65° f

DRINK WINDOW: Through 2029+.



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