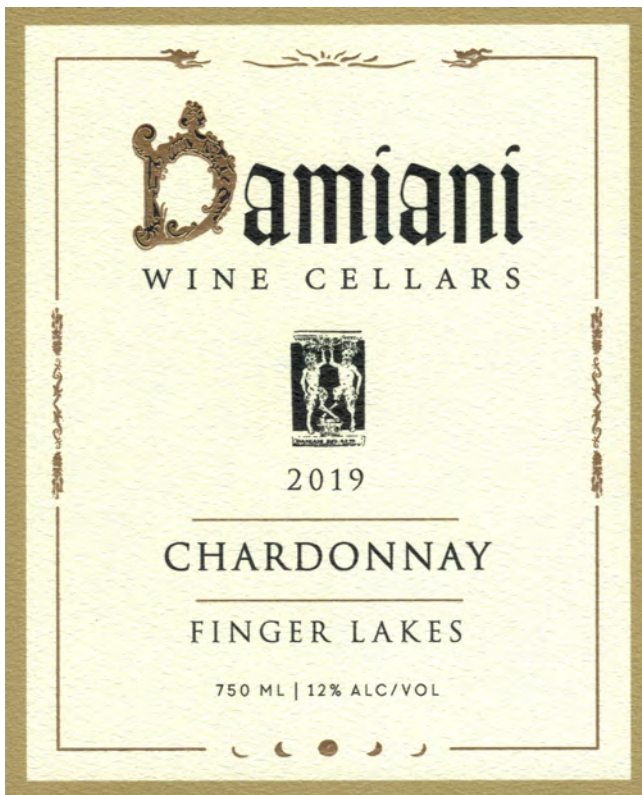


2019 CHARDONNAY



WINEMAKING

Harvest Date: 10/5/2019 Harvest Brix: 21.5°
Total Acidity: 6.2 g/L pH: 3.38
Alcohol: 12.0% Bottling Date: 6/2/2021
Residual Sugar: 0.1% Cases Produced: 227

OAK PROGRAM

Barrel fermented and aged 12 months in 100% 3-5 year old French oak.

TASTING NOTES

A warm, buttery glow sparkles in the goblet of our 2019 Chardonnay. We at Damiani Wine Cellars have long made it our business to make a classic old-world style Chardonnay and this vintage doesn't disappoint. Buttery is the word of the day as this Chard evinces aromas of savory hand-churned butter and butter cream, along with sage and a crisp minerality--think rain on hot slate. The palate is lingering and coats the tongue: tart fresh orchard fruits, layer with a creamy and French oak, vanilla focused presence. A strong and lasting, structured finish makes this wine an equal for all traditional Chardonnay food pairings. Open, savor, enjoy! Cheers!

SERVING TEMPERATURE 43° - 52°f

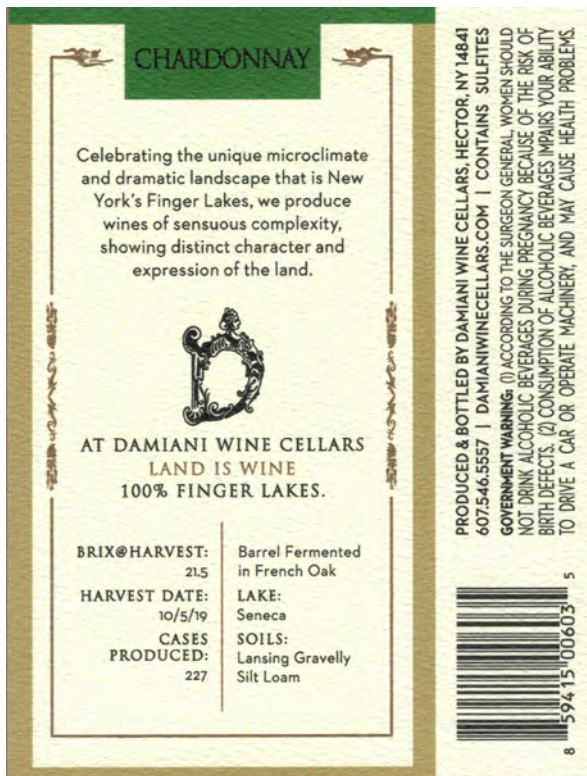
DRINK WINDOW Now through 2027+

VINEYARD SITES

100% East side of Seneca Lake

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.



4704 ROUTE 414 BURDETT, NY 14818
WWW.DAMIANIWINECELLARS.COM
607-546-5557