

2019 CABERNET FRANC



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.

WINEMAKING

Harvest Date: 10/19-25/2019 Harvest Brix: 21.0°-22.6°
Total Acidity: 6.9 g/L pH: 3.42
Alcohol: 13.0% Unfined & Unfiltered
Bottling Date: 7/26/2020 Cases Produced: 647

OAK PROGRAM

Aged for 9 months in 20% 1-3 year old and 80% neutral French oak barrels.

VITICULTURE & VINEYARD SITE

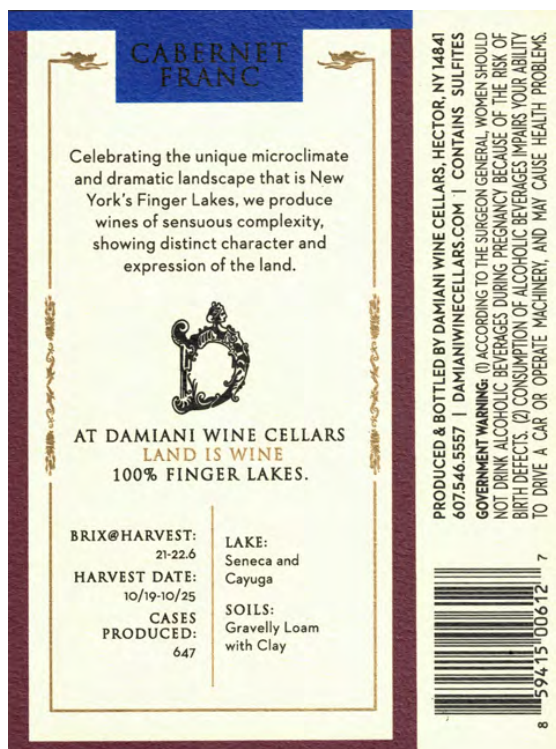
100% East side of Seneca Lake

DRINK WINDOW Drink now - 2027+

SERVING TEMPERATURE 60 - 65°

TASTING NOTES & FOOD PAIRING

A deep and dusty garnet peers from the goblet in our latest Cabernet Franc. We expect beautiful things from this wine; and the first tantalizing sniff makes it clear why we do. Dark berry and fruit scents of boysenberry, brambleberry and plum mingle with soft oak. Bright yet balanced and taut, structured tannins speak of age-ability on the first sip. Rolling in to the mid-palate we are greeted with baking spice notes of cocoa and vanilla, berry notes of raspberry and brambleberry. A clean finish with delicate impressions of tea leaves wraps up this lovely Cab Franc. Enjoy!



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