



# 2019 SOLE e TERRA

## 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

### BLEND

34% Saperavi, 33% Pinot Noir, 33% Lemberger

Harvest Date: 9/24-10/10/2019    pH: 3.51  
 Harvest Brix: 21.1°-22.5°        Total Acidity: 6.5 g/L  
 Bottling Date: 8/3/2020        Alcohol: 12.0%

Cases Produced: 201

## VITICULTURE & VINEYARD SITE

67% East side of Seneca Lake  
 33% West side of Cayuga Lake

## OAK PROGRAM

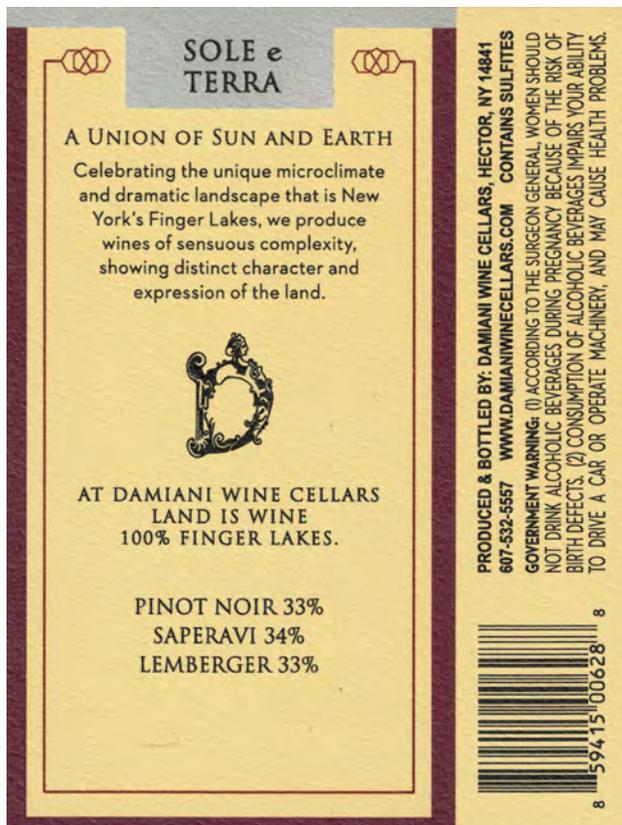
Aged for 9 months in a combination of mostly older French oak & a balance of neutral oak barrels.

## DRINK WINDOW    Drink now - 2026+

## SERVING TEMPERATURE    53 - 60°

## TASTING NOTES & FOOD PAIRING

Our second incarnation of this instant favorite blend fairly glows in the glass; an intense, psychedelic magenta! As in the 2018 vintage, Sole e Terra is comprised of the surprising combination of Pinot Noir, Lemberger and Saperavi, but with a shift in percentages it's surprisingly different than its predecessor –but just as delicious. Aromas of oak, Long John prune plums and a hint of graphite suffuse the nose while bright but structured tannins lead to a sumptuous fruit-forward palate of plum, blueberry and blackberry. There is a subtle lingering of Umami on the finish along with those structured tannins making an appearance again. This wine will age beautifully, more so than the previous vintage.



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