

2020 CABERNET FRANC

TASTING NOTES

Our 2020 Cab Franc is a rich deep ruby/garnet hue with aromas that make one think of deep bittersweet dark chocolate covered strawberries. (Ooh! A wonderful pairing suggestion!) Lush and rich berry and baking spice notes flood the palate and linger, long and sensual. This is truly a wine to be savored and adored.

DRINK WINDOW Drink now - 2027 - 2034+

SERVING TEMPERATURE 60 - 65°

VINEYARD SITES

52% East side of Seneca Lake
30% West side of Seneca Lake
18% West side of Cayuga Lake

VINTAGE NOTES

2020 was a vintage of idyllic growing conditions, especially in northeast USA terms. We could hardly ask for better growing conditions or a more forgiving and timely harvest. We experienced all the heat we could desire in timely doses. Not overbearing, just continuous and moderate. There was a welcome level of comfort having the fruit basking post leaf removal without the worry of burn. In addition, 2020 offered just the right amount of moisture stress (read lack of rain) to keep the fruit slightly dehydrated and the consequent flavor development of the skins and pulp lent a complexity to the juices that are playing out in the wines. Wines that people will be savoring both as a panacea to the angst that 2020 brings to the mind as well as feeding the palate the ever-present desire for excitement. A winemaker's dream. Expect to see wines of extremely high quality from this vintage, both reds and whites (and sparkling!!). Phil and Lauren have nursed these wines to speak well of the year that many will want to forget. A conundrum. Nature has prevailed, as she always will, over the whims of man. How fortunate. Happy drinking!

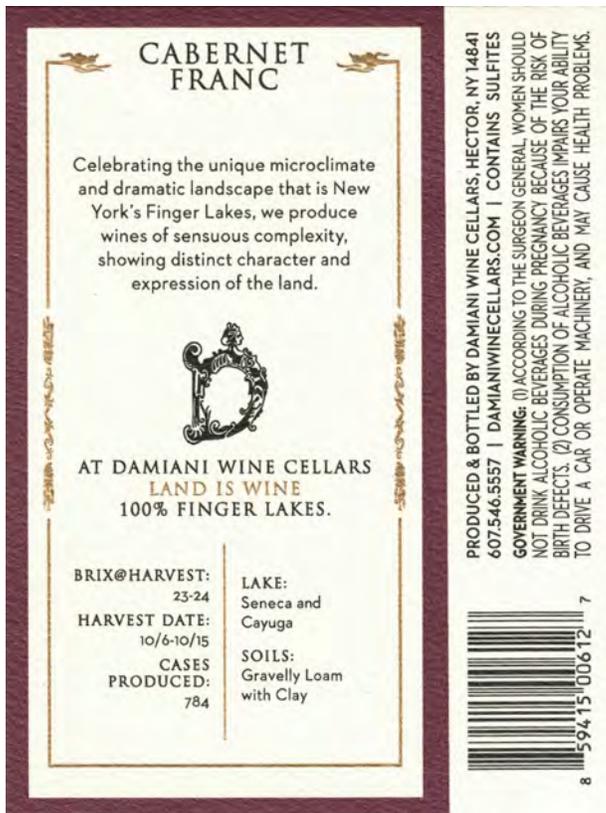


WINEMAKING

Harvest Date: 10/6-15/2020 Harvest Brix: 23.0°-24.0°
Total Acidity: 6.5 g/L pH: 3.51
Alcohol: 14.1% Unfined & Unfiltered
Bottling Date: 8/26/2021 Cases Produced: 784

OAK PROGRAM

Aged for 9 months in neutral French oak barrels.



4704 Route 414 Burdett, NY 14818

www.damianiwinecellars.com

607-546-5557