

2020

LEMBERGER

TASTING NOTES

Our 2020 Lemberger is a truly glorious wine. That fantastic shimmering magenta/violet hue that our Lembergers manifest radiates from the goblet! In keeping with themes of purple, graceful aromas of pink, blue and purple fruits and flowers suffuse your senses (think, blueberries, violets, and peonies) - what a garden of delights! On the tongue your thoughts turn from the more floral aspects of the nose to a delightfully more tart and tingly aspect. (Cranberries and rhubarb prevail). A finish stretches out to share limber tannins and light spice that leave you craving more.

DRINK WINDOW: Now - 2023 - 2027

SERVING TEMPERATURE: 53° - 60°f

OAK PROGRAM

Aged for 9 months in a combination of 10% 3 year old French oak and a balance of neutral oak barrels.

WINEMAKING

Hand-harvested

Harvest Date: 10/6/2020

Total Acidity: 6.6 g/L

Unfined

Unfiltered

Cases Produced: 238

Hand-sorted

Harvest Brix: 23.0°

pH: 3.45

Bottling Date: 7/28/2021

Alcohol: 13.5%

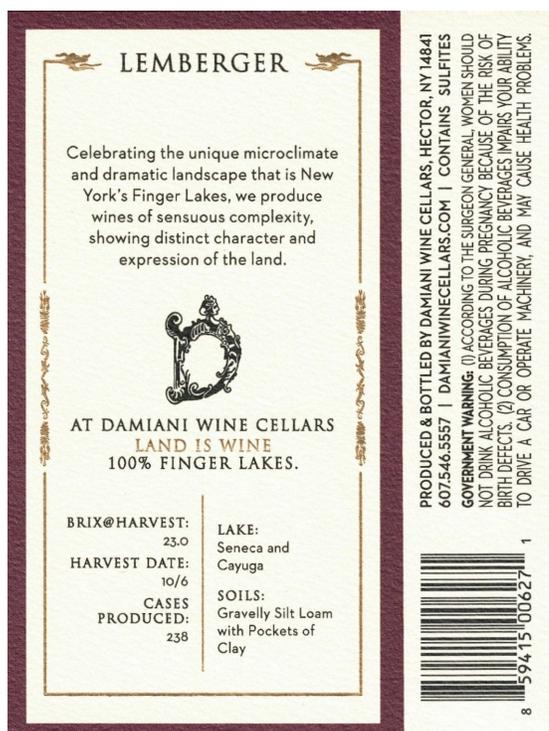
VINEYARD SITES

30% East Side of Seneca Lake

70% 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!



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