

2020 LITTLE LOTUS FLOWER

TASTING NOTES

Our much-loved single vineyard Sauvignon Blanc, Little Lotus Flower has returned! Gemlike citrine in the bottle, pale straw in the glass this phenomenal wine embodies all that we love in a Sauv Blanc. Traditional notes of fig leaf share space with tropical aromas of mango, passionfruit, and guava on the nose, with just a teasing hint of apricot to boot. Deliciously bold and luxurious flavors of tamarind, orange zest, kumquat and apricot suffuse the palate finishing with the tangy-tart balance of all of the above braced with a soft hint of lemon balm and quince.

DRINK WINDOW: now - 2025+

SERVING TEMPERATURE: 42- 51°F

VITICULTURE & VINEYARD SITE

Structured and harmonious, yet strong and elegant, our Davis Vineyard is a spectacular representation of quality grape-growing in the Finger Lakes. Hand-planted in 1998 about a quarter-mile off of the eastern shore of Seneca Lake on Howard Gravelly Loam, this 5 ½ acre site is perfectly suited to produce lively, old-world style wines.

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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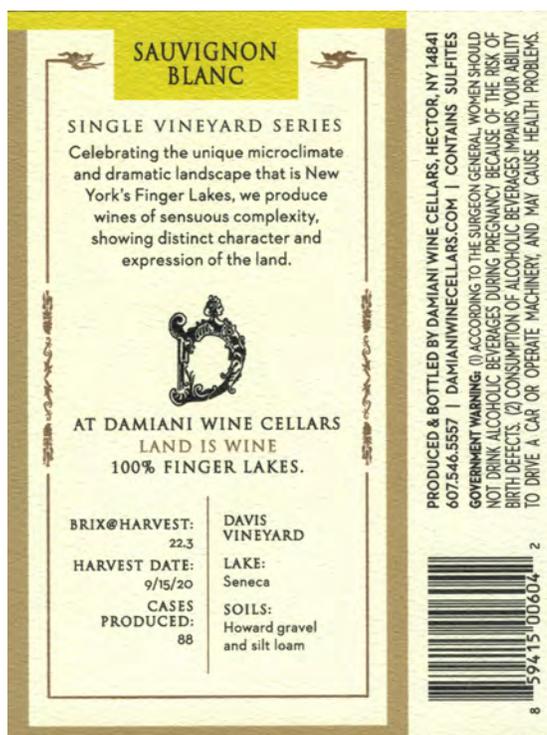
WINEMAKING

Blend: 100% Sauvignon Blanc

Harvest Date: 9/15/2020 Residual Sugar: 0.0%
Harvest Brix: 22.3° Alcohol: 13.0%
Total Acidity: 7.5 g/L Bottling Date: 4/13/2021
pH: 3.11 Cases Produced: 88

OAK PROGRAM

Whole Cluster pressed. Foot stomp, 24hr cold soak. Whole cluster press. Fermented and aged in 2009 (neutral) French oak puncheons for 3 months.



PRODUCED & BOTTLED BY DAMIANI WINE CELLARS, HECTOR, NY 14841
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GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

