

WINEMAKING

BLEND:

80% Lemberger, 12% Pinot Noir, 8% Saperavi

OAK PROGRAM

Aged for 9 months in of mostly older French oak barrels.

Harvest Date: 9/15-10/18/2020

pH: 3.52

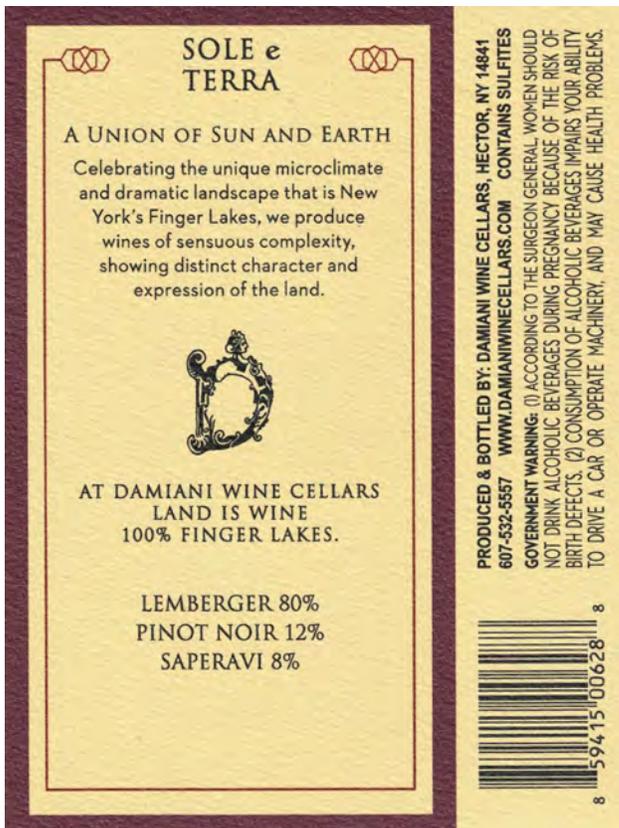
Harvest Brix: 21.1°-22.5°

Total Acidity: 6.15 g/L

Bottling Date: 7/28/2021

Alcohol: 11.4%

Cases Produced: 229



2020 SOLE e TERRA

TASTING NOTES

We couldn't resist making this popular red blend yet again! The 2020 Sole e Terra, or "sun and earth", is the third iteration of this tempting, easy-drinking stunner. A gratifying integration of Lemberger, Saperavi & Pinot Noir grapes creates some surprising and delectable notes. A complexion reminiscent of deep purple rubies greets the eye. Aromas join in a marvelous dance of snappy, tart fruit and firm minerality and the palate follows suit. Just enough tannin to provide a lean, agile finish makes the Sole e Terra a perfect and versatile table wine which will complement anything from cheese & charcuterie to burgers to brisket. No matter what (or if) you choose that pair with it, we're certain you'll love it!

DRINK WINDOW Drink now - 2023 - 2027

SERVING TEMPERATURE 53 - 60°

VINEYARD SITES

80% West side of Cayuga Lake

20% East side of Seneca 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!

4704 Route 414 Burdett, NY 14818

www.damianiwinecellars.com

607-546-555