

2021

CHARDONNAY

Graceful and supple, our Chardonnay is made in the Burgundy Côte de Beaune style. Oaked to perfection and featuring the perfect balance of bright, tangy fruit and soft, creamy mouthfeel.

- Lansing gravely silt loam
- Hand Harvested: 9/12 - 10/1/2021
- Fermented and aged on lees for 10 months in Neutral French oak

100% Chardonnay

Brix: 22.0°	Hand Harvested
RS: 0.0%	Hand Sorted
pH: 3.64	Unfined
TA: 5.9 g/L	Rough Filtered
ABV: 12.5%	

Bottled: 8/2/2022

Cases Produced: 130

 **Damiani**
WINE CELLARS

Celebrating the unique microclimate and dramatic landscape that is New York's Finger Lakes, we produce wines of sensuous complexity, showing distinct character and expression of the land.

