



Damiani

WINE CELLARS



2021

LEMBERGER

FINGER LAKES

750 ML | 13.0% ALC/VOL

2021

LEMBERGER

DRINK WINDOW: now—2025—2029

Lemberger is one of those grapes that just loves the Finger Lakes. And we love it back! No matter what you call it Lemberger (aka Blaufränkisch) is a perfect medium bodied red to pair with most meats and slightly spicy dishes. Our Lembergers always present the most jewel-like magenta in the goblet; bright, beautiful, and eye-catching. The aroma is quite heady, an enchanting mix of blueberry pie, açai, clotted cream, and pipe tobacco. On the palate violets, brambleberries, white pepper, and poached plums dance a jig and linger, leaving you thinking about the next glass.

Serve at 53° - 60° f

BLEND:
100% Lemberger

SOIL: Gravely silt loam with pockets of clay.

COOPERAGE:
Aged for 10 months in neutral French oak barrels. Bâtonnage for first 5 months in barrel.

Hand Harvested: 10/15 - 10/22/2021

Harvest Brix: 22.0° - 22.5°

Hand Sorted

pH: 3.49, **TA:** 6.7 g/L, **ABV:** 13.0%, **RS:** 0.0%

Unfined

Bottled: 8/2/2022

Cases Produced: 400

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