2021 MERITAGE

Damiani
WINE CELLARS

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense. Please enjoy.

Marine . Mushroom . Velvety

- 54% Cabernet Sauvignon, 25% Cabernet Franc, 21% Merlot
- Vineyard sites: east and west sides of Seneca Lake
- Hand harvested from October 14-28th
- 20% saignée day after processing
- Both indigenous and inoculated primary fermentation in bins and stainless-steel tanks, indigenous malolactic fermentation in barrel
- Aged in 228 & 400-liter neutral French oak barrels for 16 months; bimonthly bâtonnage for 6 months
- Unfined and unfiltered
- Vegan

Brix: 22.0° - 22.5°
RS: 0.0%
pH: 3.59
TA: 6.9 g/L
ABV: 13.0%
Bottled: 3/2/2023
Cases Produced: 400

Hand Harvested
Hand Sorted

Every season brings unique and bountiful options for our meritage blend. Beginning each blending season with this wine, the winemaking team will pull apart the cellar, encapsulating the vintage and each individual variety to form the perfect blend of cabernet sauvignon, cabernet franc, and merlot.

NEW YORK SUSTAINABLE WINEGROWING ™

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