2024
Cabernet Sauvignon

Ripe Cranberry · Dried Oregano · Very Drying Tannin

- 100% Cabernet Sauvignon
- Sources: 44% Estate Davis Vineyard, 56% Standing Stone Farms
- Vineyard locations: East side of Seneca Lake
- Soils: Howard gravelly loam & Honeoye silt loam
- Vineyard specs: Glyphosate free farming, cane pruned, VSP-trained, 80% organic sprays
- Harvested from October 21st - 23rd
- 15 to 30-day indigenous yeast primary fermentations in 1-ton bins
- Pressed at dryness & racked to barrel for native malolactic fermentation
- Aged 11 months on lees in 70% neutral 228-liter French oak barrels & 30% neutral 500-liter French oak puncheons with no bâtonnage
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 22.0°-24.0°	pH: 3.72	TA: 7.2 g/L
RS: 0.10	ABV: 13.3	
Bottled: 8/19/2025	Cases Produced: 375	

Made from 44% Estate and 56% Grower fruit, the 2024 Cabernet Sauvignon displays the concentration and heft you'd expect from the varietal while also showcasing a levity and drive that highlights a nuanced interplay of fruit and neutral oak barrels. Harvested over a three-day period in late October, these were the final grapes harvested for the 2024 vintage. The longer hang time led to reduced acids, softer tannins, and of course, more sugar. The resulting blend is both powerful and balanced, fruity and earthy, bombastic and velvety.

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.

93 Points & Gold Medal - 2026 New York Wine Classic

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