



Osmote
SENECA
LAKE
2018 CHARDONNAY

ALC 12.5% BY VOLUME

O S M O T E

- Variety: Chardonnay
- Vintage: 2018
- AVA: Seneca Lake, New York
- Alcohol: 12.5%
- pH: 3.53
- TA: 5.8 g/L

Seneca Lake:

A 38 mile long lake with shores around 445ft above sea level. This is the deepest lake in New York with average depth of 291ft and a max depth of 618ft or 173ft below sea level at its nadir. The lake does not freeze in the winter.

Vineyard Info:

Sawmill Creek Vineyard- Hillside planting on east side of Seneca Lake with slopes as steep as 20%. Vineyard altitude ranges from 490-820ft above sea level. Vines planted in the 1980s to north-south orientation on deep, gravelly loam soils. Dijon clones came from parent material out of Colmar, France. Harvested over several days between 9/24 and 10/1/18

Wine Making Info:

Hand harvested, sorted, and whole cluster pressed. Wine is un-inoculated and instead undergoes natural fermentation in 400 and 500L barrels, with some lees stirring. Aged on lees until first racking at 1 month before bottling. Bottled July 21, 2019. 470 cases produced and 34 magnums.

Wine Description :

A fully developed wine with light golden hue. Aromas are complex with ripe orchard fruits and crème brûlée notes. There is a clean and bright acid attack indicative of cool climate wine making, but the palate is also delightfully rounded and rich. Finish is long and structured.

HOUND'S TREE

Hound's Tree was founded in 2015 with the goal of crafting terroir-driven wines of Eastern Long Island. Through our work in both the vineyard and the cellar, we seek to thoughtfully and intentionally explore the expression of our site and our unique Atlantic maritime climate, always with the aim of creating wines which respect and reflect the place in which they are grown.

Hound's Tree is a vineyard and winegrower first and foremost, with the core of our production from our estate vineyard on the North Fork of Long Island. Since 2017 we have expanded our scope to include wines from select single vineyards sourced in partnership with growers from the Finger Lakes and Niagara Escarpment. Whether working with estate fruit, or with our partner sites, our anchor in farming and specificity of site drives our philosophy: *to express a sense of place that is specific to New York.*

As a winery in a frontier region, it is our ongoing effort to explore the relationship between our methods in the cellar and the expression of our terroir. Along with more traditional methods, we work with skin contact, co-fermentation, whole-cluster inclusion, alternative co-fermentation and indigenous yeast and bacteria. In our Flagship wines we integrate these approaches always in an effort to amplify, and never to obscure, the sense of place. We also often bottle select experimental lots on their own, as a reflection of an individual facet of our terroir.

2017 ESTATE CHARDONNAY

NORTH FORK OF LONG ISLAND AVA

Selected from our North block of old vine Dijon clone Chardonnay, fruit was harvested by hand in two picks, an early harvest for focus and acidity, and a later harvest for ripeness and breadth. Early harvest fruit was whole cluster pressed for gentle extraction, while the later harvest fruit was destemmed and cold soaked on skins prior to pressing and co-fermentation with indigenous yeasts as a single lot in stainless steel (two-thirds of the final wine) and in French Acacia barrique (one-third of the final wine). Aged on gross lees for six months without malolactic fermentation prior to blending and bottling.

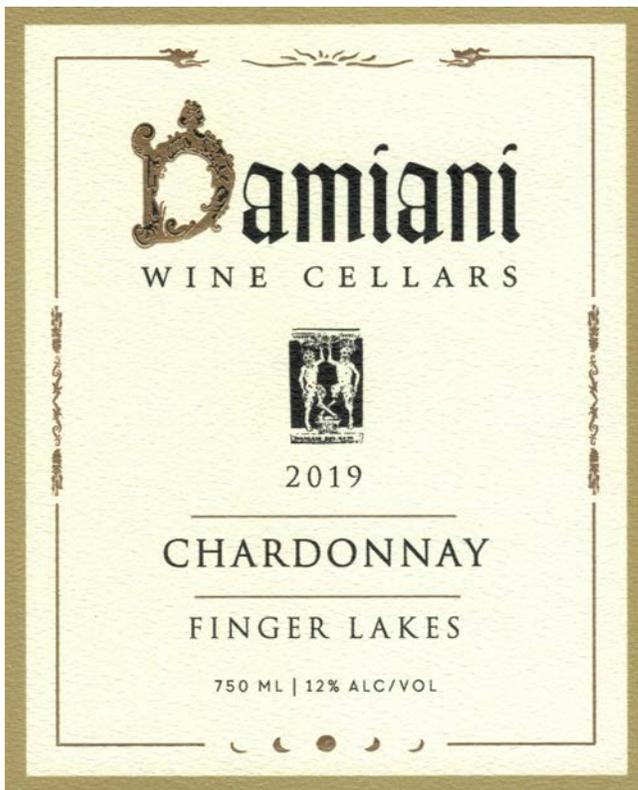
ESTATE VINEYARD

Located on Oregon Road in Mattituck at the crest of the Moraine which forms the spine of the North Fork, approximately 100 feet above sea level and 1000 meters from the bluff, the site benefits from deep well-draining soils of glacial till gravel and sandy loam with consistent airflow off of Long Island Sound. Our farming practices are sustainable and lute raisonnee. We practice dry farming with permanent cover crop and low-intervention pest management with organic fertilizer, insect, and weed management.

ABV: 13.4%



2019 CHARDONNAY



WINEMAKING

Harvest Date: 10/5/2019 Harvest Brix: 21.5°
Total Acidity: 6.2 g/L pH: 3.38
Alcohol: 12.0% Bottling Date: 6/2/2021
Residual Sugar: 0.1% Cases Produced: 227

OAK PROGRAM

Barrel fermented and aged 12 months in 100% 3-5 year old French oak.

TASTING NOTES

A warm, buttery glow sparkles in the goblet of our 2019 Chardonnay. We at Damiani Wine Cellars have long made it our business to make a classic old-world style Chardonnay and this vintage doesn't disappoint. Buttery is the word of the day as this Chard evinces aromas of savory hand-churned butter and butter cream, along with sage and a crisp minerality--think rain on hot slate. The palate is lingering and coats the tongue: tart fresh orchard fruits, layer with a creamy and French oak, vanilla focused presence. A strong and lasting, structured finish makes this wine an equal for all traditional Chardonnay food pairings. Open, savor, enjoy! Cheers!

SERVING TEMPERATURE 43° - 52°f

DRINK WINDOW Now through 2027+

VINEYARD SITES

100% East side of Seneca Lake

VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty "by the books" finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

