



2011 PINOT NOIR

SUNRISE HILL VINEYARD

Single Vineyard Series

VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created good growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the risky challenge of harvesting before the grapes took on too much water. Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

VITICULTURE & VINEYARD SITE

Sunrise Hill Vineyard, a picturesque landscape located on the western side of Cayuga Lake, is owned and operated by Bob and Kathy Ruis. Here, 12 acres of eastern-facing vinifera grapes are grown. The combination of soil, location and climate produce grapes that are packed with bright, fruit-focused flavors with just a hint of mineral and spice.

WINEMAKING

Harvest Date: 9/26/11

Harvest Brix: 21.0°

Total Acidity: 6.6 g/L

pH: 3.39

Alcohol: 12.1%

Cases Produced: 298

OAK PROGRAM

Aged for 9 months in French & American oak barrels.

TASTING NOTES & FOOD PAIRING

Our 2011 Pinot Noir from Sunrise Hill is delicate and bright. Aromatics of ripe cherries and cranberries on the nose lead to subtle vanilla and strawberry on the palate. This Pinot would be best paired with pork chops with a cranberry chutney or with a medley of roasted root vegetables with herbed goat cheese and walnuts.

4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557