

# 2013 DRY ROSÉ

## VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

## VINEYARD SITES

100% Davis Vineyard - east side of Seneca Lake

## WINEMAKING

Harvest Date: 9/27/13

Total Acidity: 6.5 g/L

Alcohol: 12.7%

Cases Produced: 63

Residual Sugar: 0.3%

## TASTING NOTES & FOOD PAIRING

Playful aromatics of strawberries and cream mingle with cherry blossom and a hint of minerality. Tart cherry and tangerine dance on the palate, leading to a zesty acid-focused core and a rich lingering finish. Pair this elegant Dry Rosé with a rosemary flatbread with blue cheese and grilled peaches, or white-fish tacos with a cilantro-lime vinaigrette.



4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557