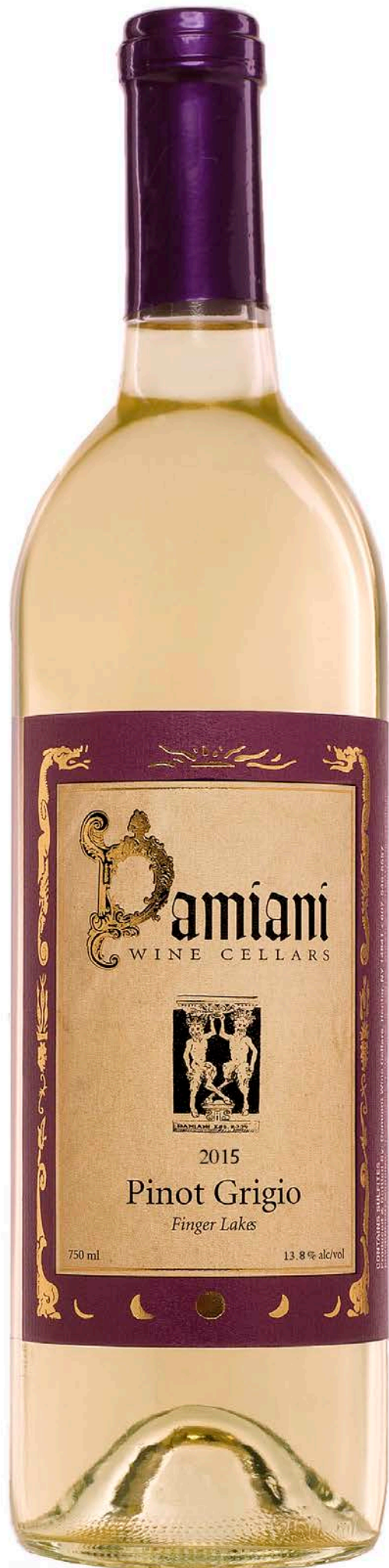


2015 PINOT GRIGIO



VINTAGE NOTES

Yet again the Finger Lakes experienced another very harsh winter in 2015. Two harsh winters in a row caused lots of bud death and vine damage, but as always, lower yields equal improved fruit quality. In spite of the harsh winter we were graced with a growing season that started out cool and wet but finished with a healthy showing of sun and heat. Harvest kicked off at the usual time with lots of sun and was temperate with not much rain. All in all it was a good harvest and though yields were down between 20-40% on nearly every varietal the result was exceptional quality, complex fruit across the board. Expect lush, rich, voluptuous wines from this vintage!

VINEYARD SITES

100% West side of Seneca Lake

WINEMAKING

Harvest Date: 9/30/15

Total Acidity: 5.85 g/L

Alcohol: 13.8%

Residual Sugar: 0.6%

Harvest Brix: 23.6°

pH: 3.69

Bottling Date: 3/22/16

Cases Produced: 214

TASTING NOTES & FOOD PAIRING

Leading with honeyed notes and bright traces of stonefruit, this 2015 Pinot Grigio presents a rich aromatic profile. Traces of minerality present themselves on the nose and palate, wrapping around a focused presence of ginger, meyer lemon, lime and golden apple. The palate is somewhat nutty with vibrant acidity and a lingering fruit-driven finish. Pair this rich wine with panko-crusted salmon accompanied by an arugula salad topped with cucumbers, feta, and apricots.

4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557