



# 2016 BOLLICINE

## VINTAGE NOTES

On the heels of an unseasonably mild winter, a late frost kicked off the 2016 growing season in the Fingerlakes. This caused some stress in the form of bud loss, but as late spring moved into summer we saw what was to become one of the most intense droughts ever seen in this region. High heat, sun filled skies, and virtually no rain whatsoever, for all intents and purposes, eradicated any disease pressure while forcing the root systems of our mature vines ever deeper into more nutrient rich soil and concentrating deep, rich and intense flavor in the fruit. Early fall was equally dry and harvest kicked off with a bang. Moisture did arrive toward the end of the season, bringing the fruit to beautiful maturity. All in all 2016 resulted in smaller than average yields, but quality was absolutely, mouth-wateringly, phenomenal! We look forward with eager hearts and taste buds to enjoy the results of the 2016 growing season!

## VINEYARD SITE

100% East side of Seneca Lake

## WINEMAKING

Blend: 81% Cayuga, 17% Chardonnay, 1% Pinot Noir & 1% Pinot Meunier

Hand-harvested: 9/9-13/16

Hand-sorted

Brix at Harvest: Average of 18°

Total Acidity: 8.3 g/L

pH: 2.94

Alcohol: 12%

Bottled to Tirage: 4/27/17

Disgorged: 8/11/17

Cases Produced: 817

Residual Sugar: 1.25%

## TASTING NOTES

In our nod to Italy's famed Prosecco, our Bollicine (tiny bubbles) is a crowd pleaser every year. The new 2016 is ripe with refreshing zest of tangerine and citrus with a touch of grapefruit on the nose and a lingering zing of sweet blood oranges on the finish. Pair this wine with fresh berries zabaglione, soft mixed greens with citrus vinaigrette and orange supremes, or simply on its own as an aperitif.

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