Winter in 2017 was again unexpectedly, and a little nervewrackingly, mild (we kept waiting for the other shoe to drop). After the drought of 2016 I think we all welcomed the rains of early spring 2017 but when the wet continued into late spring… then early summer… then mid-summer… enough was enough. Just when everyone felt that all was lost mid-July dried right up, temperatures soared, and we were finally blessed with Summer with a capital “S”. The vines went wild! In October -mid-harvest- it still felt like high summer. Harvest just kept going and going with everyone reporting larger than normal yields and I think we were all a little more than pleasantly surprised by the truly astonishing qualities we were finding. Look to whites from 2017 to be vibrantly expressive and reds to be stately and sophisticated.

**Vineyard Sites**

100% East side of Seneca Lake

**Winemaking**

- Harvest Date: 10/2/17
- Total Acidity: 6.9 g/L
- Alcohol: 12.0%
- Residual Sugar: 0.1%
- Harvest Brix: 22°
- pH: 3.26
- Bottling Date: 6/5/18
- Cases Produced: 473

**Tasting Notes & Food Pairing**

The latest release of Pinot Grigio from Damiani is a deceptively assertive rascal, opening with notes of sweet papaya and pineapple mingled with stone fruits, particularly peach. Dry and crisp on the palate, with super balanced acidity, the wine lingers with flavors of Golden Delicious apples and a hint of lime, making this a perfect accompaniment for lighter fare, including flakey white fish prepared with tart capers, artichokes, pasta with asparagus tips, and tangy Humboldt Fog goat cheese.

Drink now through 2022+

Serving Temp.: 42 - 51°F