VINTAGE NOTES
Simply put, 2018 was a challenge. The year started out just fine. Winter was relatively mild by Finger Lakes standards. Though we didn’t get much of a spring, what little we experienced was relatively average. By July, however, it was beginning to look like we might have a repeat of 2016—we hadn’t seen any rain since mid-spring. We needn’t have worried—by the end of July it started raining and never stopped. It felt like we didn’t see the sun again for the rest of the year! So yes, the year was challenging. Faced with such intense humidity and not a lot of intense sunlight during harvest we were again reminded why our philosophy of hand harvesting all of our fruit is so important. This year hand harvesting allowed us to cull and drop any questionable fruit right there on the ground leaving us confident that we were starting with only the healthiest and most robust grapes we grew and that we were creating the best wines possible – just a little less of it.

VINEYARD SITES
50% East side of Seneca Lake
50% West side of Cayuga Lake

WINEMAKING
BLEND: 68% Pinot Noir, 16% Cabernet Franc, 16% Merlot

Harvest Date: 9/18/2018
Harvest Brix: 21.0°
Total Acidity: 7.8 g/L
pH: 3.31
Alcohol: 12.0%
Bottling Date: 3/6/2019
Residual Sugar: 0.1%
Cases Produced: 250

50% Crushed & de-stemmed below 40 degrees F.
50% Saignée. No Cold Soak.
18% barrel fermented with natural yeast and partial malo-lactic fermentation.

TASTING NOTES & FOOD PAIRING
Perhaps the most complex rosé Damiani has ever presented; the new vintage boasts a blend of Pinot Noir (68%), Cabernet Franc (16%), and Merlot (16%). This fun wine has aromas of cotton candy, flavors of watermelon rind and fresh berries, and a finish of strawberries and cream. Pair this with salmon dishes, chilled strawberry soup, gazpacho, or traditional zabaglione.

DRINK WINDOW
Drink Now – 2021+

SERVING TEMPERATURE
42 - 51° f