FOR IMMEDIATE RELEASE

DAMIANI RELEASES 2010 VINTAGE OF SPARKLING WINE.

FINGER LAKES, NEW YORK (FEBRUARY 5, 2014) – For business partners Lou Damiani and Phil Davis, a devotion to Champagne has undoubtedly shaped the sparkling wine production at Damiani Wine Cellars. Both men, along with winemaker Phil Arras, speak energetically about the red varieties that Damiani is known so well for in the Finger Lakes, but when asked about Champagne or sparkling wine the trio becomes weak at the knees, calling it a “labor of love,” according to Arras. When asked about the emotional connection in crafting sparkling wine, Lou Damiani states, “it is sensual, even erotic and fun.”

Damiani Wine Cellars plans to release the new 2010 vintage of their Sparkling Wine in mid-February at their tasting room. Comprised of 55% Pinot Noir and 45% Chardonnay, the grapes for this sparkling wine were grown on the eastern shore of Seneca Lake, and chosen specifically for use in this Champagne-style blend. Produced using the techniques of Méthode Champenoise, the 2010 Sparkling Wine experiences secondary fermentation in the bottle and ages on the lees for approximately 30 months, at which point it is disgorged, the appropriate dosage is given to each bottle, and then corked. About 200 cases of the 2010 Sparkling Wine were produced, and are available for retail purchase in the tasting room in Burdett, New York, or for wholesale purchase within New York State through Opici Wine Company.

Damiani Wine Cellars believes that great wines reflect the landscape upon which they are grown. In celebrating the unique microclimate and dramatic landscape that is New York’s Finger Lakes, they cultivate several vineyards nestled along the eastern shores of Seneca Lake and work with other premier growers in the region to source the finest grapes each vintage. The results are wines yielding extraordinary complexity and finesse; wines showing distinct character and expression of the land.

Visit the tasting room at Damiani Wine Cellars for an eclectic tasting experience of their hand-crafted wines. Try their classic bottlings of red and white varieties, sparkling wines, as well as wines from their Single Vineyard and Reserve lines. Tasting room open daily.

Wines may be purchased at the tasting room or online at www.damianiwinecellars.com.

For more information about Damiani Wine Cellars please contact info@damianiwinecellars.com or call 607-546-5557.