

2018 PINOT GRIGIO



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 100% East side of Seneca Lake

WINEMAKING

Harvest Date: 9/30/2018 T

total Acidity: 5.9 g/L

Alcohol: 12.6%

Residual Sugar: 0.1%

Harvest Brix: 21.4°

pH: 3.24

Bottling Date: 7/10/2019

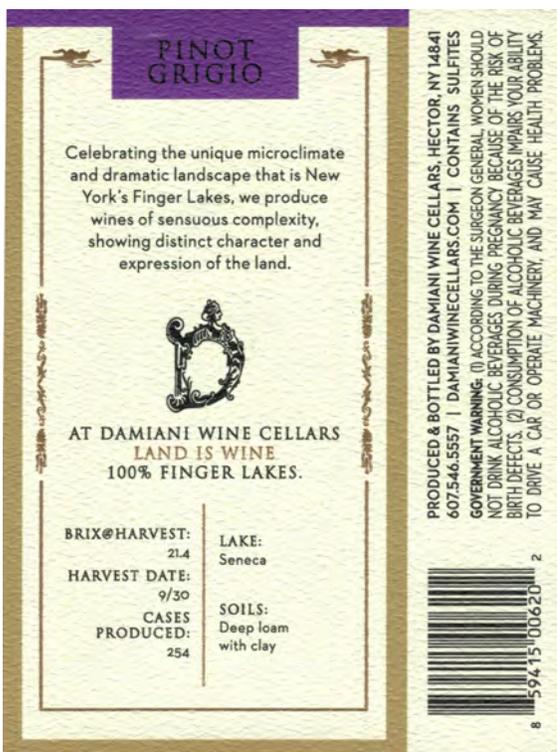
Cases Produced: 254

DRINK WINDOW: Drink now through 2023+

SERVING TEMPERATURE: 42° - 51°f

TASTING NOTES & FOOD PAIRING

The nose of the 2018 Pinot Grigio is reminiscent of tropical fruits and salty sea air. On the palate the wine is zippy and refreshing, showing notes of pineapple, grapefruit rind, and kiwi. It finishes with bright acidity that brings us back to childhood days of Pez candy and pixie stix. Pair this wine with jicama slaw with lime dressing, chicken piccata, sea bass, shrimp cocktail or key lime pie.



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