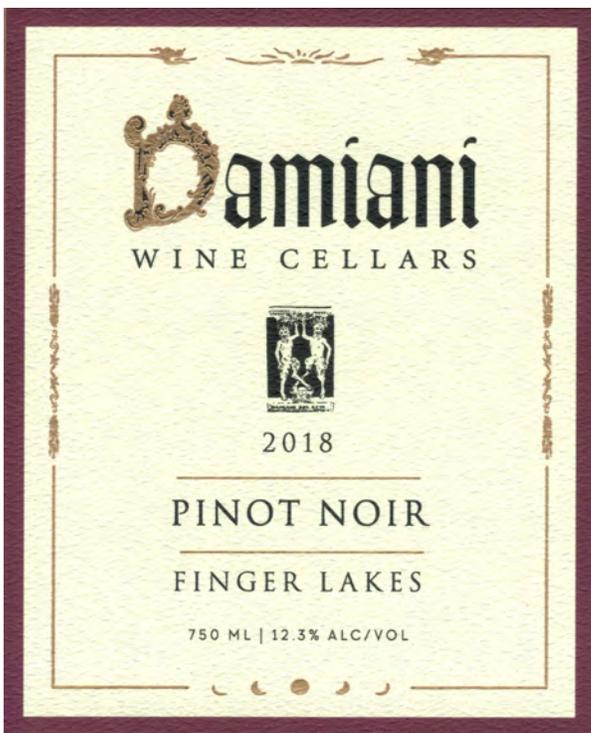


# 2018 PINOT NOIR

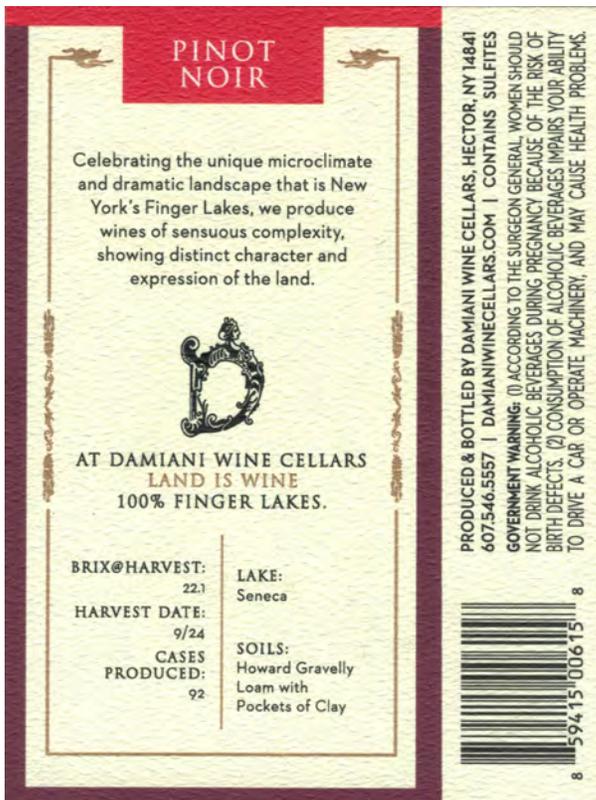


## WINEMAKING

Hand-harvested	Total Acidity: 6.6 g/L
Hand-sorted	pH: 3.61
Harvest Date: 9/24/2018	Unfiltered & Unfined
Harvest Brix: 22.1°	Residual Sugar: 0.13%
Alcohol: 12.3%	Bottling Date: 8/15/2019
30% Saignée, 3 day cold soak	Cases Produced: 92

## OAK PROGRAM

Aged for 9 months in older & neutral French oak



## 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 SITE

100% East Side of Seneca Lake

## TASTING NOTES & FOOD PAIRING

True to form, our latest Pinot Noir is a Burgundian delight! Gorgeous ruby hues glint from the goblet. Savory and tart red fruit aromas leap out of the glass, starting with notes of beef broth, a light whiff of mushroom followed through with tart red currant and cherry. A smokiness prevails on the first sip, with the savory aspect following through from the nose to the tongue. Darker notes of black cherry join taut, but not overwhelming tannins, and soft notes of and cocoa and subtle oak for the finish. This Pinot will bottle age well, but is silky enough to enjoy now as well.

Food pairing suggestions:

*Very versatile!*

\*\*\*Garganelli with Peas and Speck in a Light Cream Sauce\*\*\*

\*\*\*Coconut Curried Roasted Red Pepper Soup\*\*\*

\*\*\*Fig, Brie, Prosciutto Sandwich\*\*\*

Seared Duck Breast

Pan Roasted Salmon

Boucheron, Finger Lakes Gold (Lively Run), most goat cheeses

Raclette with Sausage or Cured Meats

Sausage, Kale, Mushrooms and (spicy) Creamy Pasta

Carbonara

Sous-vide, Seared Pork Chop with Pan Sauce

Burger

Pizza—Prosciutto, Arugula, Balsamic Reduction

**SERVING TEMPERATURE** 53° - 60°f

**DRINK WINDOW** Through 2027 +

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