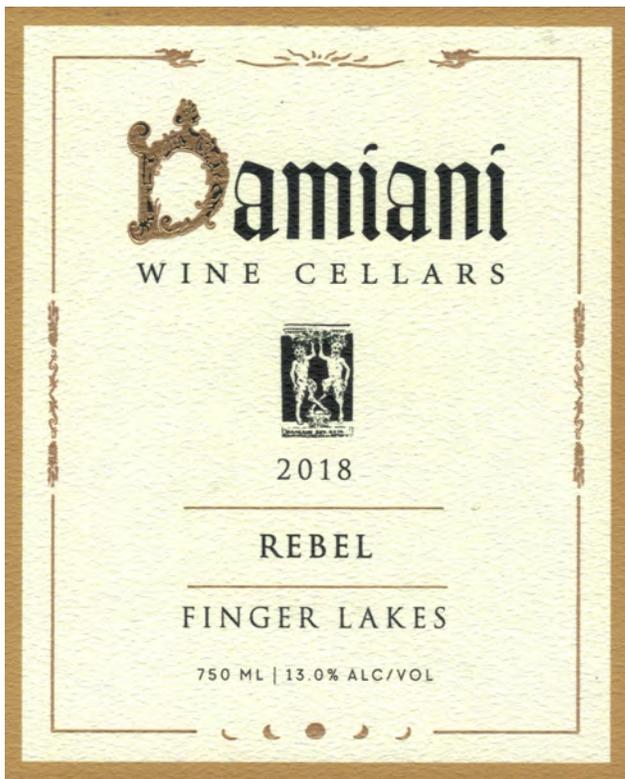


2018 REBEL



WINEMAKING:

Harvest Date: 10/13/2018
Total Acidity: 6.3 g/L
Alcohol: 13.0%
Cases Produced: 109
Harvest Brix: 23.7°
pH: 3.38
Bottling Date: 7/3/2019
Residual Sugar: 1.2%

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

VARIETAL: Gewürztraminer

DRINK WINDOW: Drink through 2024+

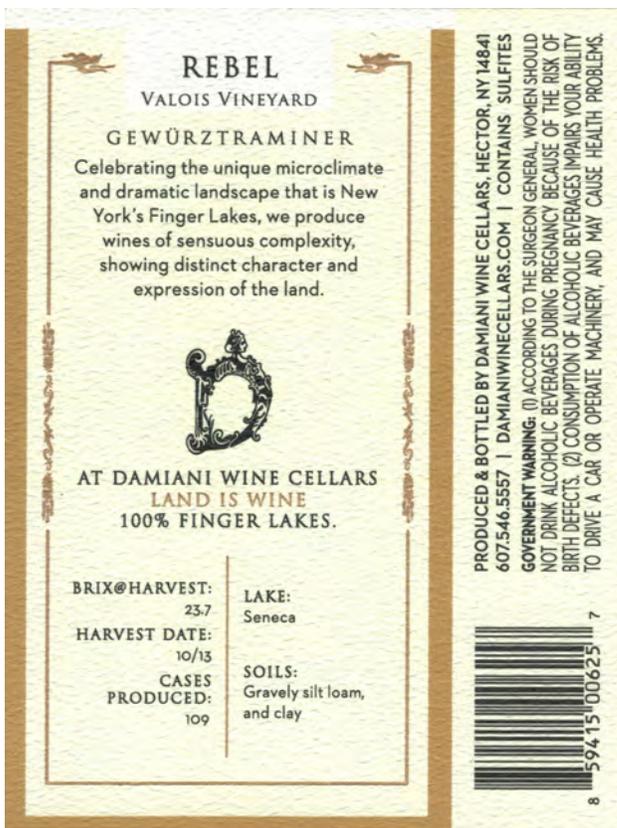
SERVING TEMPERATURE: 42° - 51° f

OAK PROGRAM:

Cold Soak for 2 Days. ¼ ton whole cluster press as press aid. Barrel Fermented in 2 2009 Puncheons & 2 2015 Barrels. Cellared for 7 months.

TASTING NOTES & FOOD PAIRING:

An absolutely intoxicating nose opens this delightful and insanely food friendly wine. Orange blossoms, clove, nectarine and apricot set the dreamy stage with your first sniff. The palate continues on this spicy course with the addition of cardamom and the lightest hint of white pepper melding with the clove. Joining this spice bonanza are fruits that make you think orange; mandarin, more orange blossom (neroli), clementines and apricot. The finish flares with all fruits and spices swirling together with the most delicate hint of oak lingering, and begging to be paired with spicy dishes; Indian, Thai and Vietnamese particularly.



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