



RATED  
90 POINTS  
BTI



# 2019 PINOT NOIR

## TASTING NOTES & FOOD PAIRING

This dusky garnet Pinot Noir exudes aromas of mushroom-y beef broth, black pepper and deep, black cherries. Rich and sultry flavors of red currant, tart red and silky black cherries roll into notes of sage, cedar and buttercream umami. The finish is glorious and lingering with hints of portobello and graphite braced by structured yet elegant oak tannins.

Pair with Coq au vin, Beef Wellington, game birds like duck or goose, or mushroom casseroles.

SERVING TEMPERATURE 53° - 60°f

DRINK WINDOW Through 2027 +

## VINEYARD SITE

100% East Side of Seneca Lake

## OAK PROGRAM

Aged for 9 months in older & neutral French oak.

30% Saignée. Low inoculation when yeast was added and pied de cuve picked for natural fermentation.

## VINTAGE NOTES

Winter of 2018-19 was pretty mild, resulting in little to no bud damage and setting us up for a good year of growing to come. 2019 started with a pretty “by the books” finger lakes spring, with an on-time start to the growing season; no late frosts to hassle us and a reasonable amount of rainfall. The growing season was warm but not hot, with moderate rain which tapering off by the fall to a nice mild harvest season. The weather cooperated well and allowed the vines to achieve full ripeness and flavor development. Overall, a solid growing season finished with a nice easy, harvest.

## WINEMAKING

Hand-harvested

Hand-sorted

Harvest Date: 9/27/2019

Harvest Brix: 20.5 - 21.9°

Alcohol: 12.3%

Total Acidity: 6.2 g/L

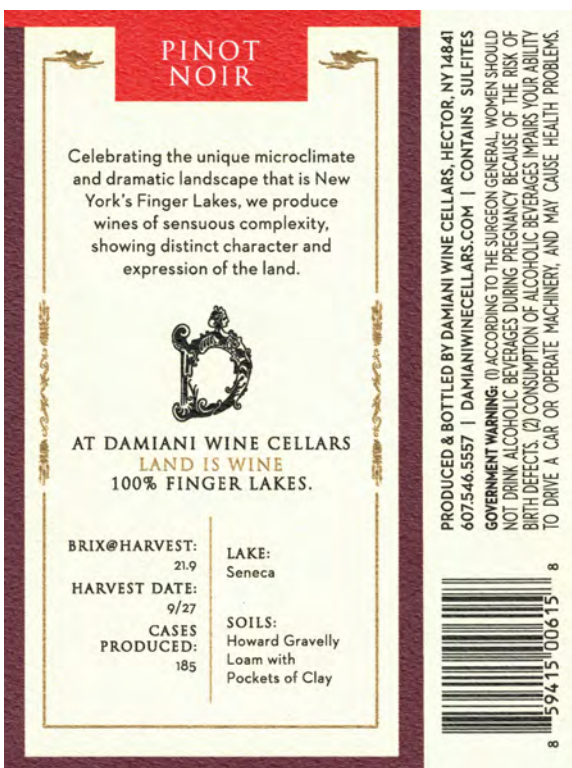
pH: 3.66

Unfiltered & Unfined

Residual Sugar: 0.14%

Bottling Date: 7/20/2020

Cases Produced: 185



4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557