



RATED
93
POINTS
BTI



2013 BRUT

MÉTHODE CHAMPENOISE

VINTAGE NOTES

Warm weather enthusiastically welcomed the spring of 2013 and brought bud-break slightly ahead of schedule. Warmer than average temperatures throughout the early and middle parts of the growing season showed promise of a great vintage. As the season progressed, the summer brought moderate rainfall, which when coupled with the high temperatures created high disease pressure within our vineyards. Diligent leaf-pulling and fruit-thinning relieved an abundance of stress from our grapes and resulted in beautiful fruit, fully-ripened and without disease. The fall ushered-in cool weather and generous winds, leading to drier conditions and an ideal harvest. The wines produced from the 2013 vintage are finessed with bright fruity flavors and fine, elegant tannins.

WINEMAKING

Blend:

63% Pinot Noir,
25% Chardonnay,
12% Pinot Meunier

Dosage: 2019 Pinot Noir
Dosage TA: 10.5 g/L
Tirage TA: 26 g/L

Harvest Dates: 8/26 - 9/2/2013

Harvest Brix: 19.4°, 19.5°, 19.0°

Total Acidity: 10.5 g/L

Bottling Date: 3/26/2014

Cases Produced: 274

Disgorged in Small Batches

Unfined

pH: 2.89

Alcohol: 13.0%

Residual Sugar: 0.6%

VINEYARD SITES

87.5% East side of Seneca Lake

12.5% West side of Cayuga Lake

DRINK WINDOW

Drink through 2024+

SERVING TEMPERATURE

39° - 46°f

TASTING NOTES & FOOD PAIRING

We here at Damiani have always been a little crazy for bubbles. Our classic, méthode champenoise Brut, has been aged on the lees for five and a half years and we do small batch disgorgement, so each subsequent batch spends even a little longer, languishing on the lees. For 2013 we dosaged with 2019 Pinot Noir to keep this bottling bright and lively. In Addition, we are pleased to bring Pinot Meunier, that classic Brut grape, back into the mix. Pair this wine with a variety of foods from succulent Alaskan king crab legs to a decadent sfogliatella pastry, and remember any occasion can be a considered a special occasion.



4704 ROUTE 414 BURDETT, NY 14818

WWW.DAMIANIWINECELLARS.COM

607-546-5557