

2019  
**RHYSLING**  
 FROM OUR HEART TO YOURS

**PORTION OF THE PROCEEDS BENEFIT ORGANIZATIONS DEDICATED TO PEDIATRIC CARDIOLOGY** As a small gesture of thanks to the amazing team of doctors who helped save Rhys' heart and thousands more, and for all the families who have cared for a child with congenital heart defects, a portion of the proceeds from each bottle sold will be donated to help fund children's cardiac research.



FINGER LAKES

**CELLARING NOTES:**

Whole cluster press.

18 months in 2009 (12 year old) French oak.

**VINEYARD SITES:** 100% East side of Seneca Lake

**WINEMAKING:**

Natural Fermentation

Harvest Date: 10/19/2019

Total Acidity: 8.0 g/L

Alcohol: 11.5%

Residual Sugar: 0.0%

Harvest Brix: 18.7°

pH: 3.10

Bottling Date: 6/2/2021

Unfined

Cases Produced: 168

**TASTING NOTES & FOOD PAIRING:**

The 2019 Rhysling is a Riesling like no other. Exquisite isn't an overstatement. Though barrel aged, there is a sultry smoothness that surprises and delights. A nose that is downright enchanting begs for slow, lingering sips to follow. The aroma is not that of your typical tropical fruits of most Rieslings. Instead, soft pear and lychee mingle with a slightly peppery Gardenia. The palate is lush and surprisingly silky and stays with you making you literally close your eyes to revel in the burst of juicy goodness. We experience a bit more tropicality here along with more northern orchard fruit. Without a doubt, this is a wine you will want to get your hands on. Join me in enjoying the 2019 Rhysling, the first released to our fans in four years, with grilled fish, fowl or veggies, or with desserts of all kinds.

**DRINK WINDOW:** Drink now through 2025+

**SERVING TEMPERATURE:** 42° - 51°F

**SPECIAL NOTE:**

In deference to this miraculous transformation and as a heartfelt thank you to the countless medical professionals who had a hand in the healing of our winemaker's young son Rhys, who was born with a congenital heart defect, a portion of the proceeds from each bottle sold will be donated to help fund children's cardiac research.

**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.

**RHYSLING**



In 2013, 5 days after he was born, Rhys underwent extensive open-heart surgery to repair his aorta, and several holes in his heart. Since then, he has undergone multiple procedures, including a second open heart surgery at 3 years old to repair his mitral valve. I'm pleased to report that Rhys is now a happy and healthy kid, full of boundless energy and enthusiasm.

Rhys is one of the thousands of children born each year with a congenital heart defect. Thanks to the efforts of a truly outstanding team of doctors, surgeons and nurses at Boston Children's Hospital, Rhys' heart was repaired and he was given then chance to grow and thrive.

The story of this wine is one of giving back in some small way to those healthcare professionals who dedicate themselves to healing and caring for children with congenital heart defects. A portion of the proceeds from each bottle sold are donated to Boston Children's Hospital and pediatric cardiology research as a small gesture of thanks for their continuing efforts to save children and heal families.

From my family, and the entire Damiani Wine Cellars team, thank you for your support.

- Phil Arras; Winemaker and Dad

Spontaneous Fermentation  
100% Barrel Fermented

100% RIESLING  
FINGER LAKES

750ml  
Alc. 11.5% by Vol.

PRODUCED & BOTTLED BY:  
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**GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS. CONTAINS SULFITES**

# 2019 RHYSLING

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