

2011 BLANC DE NOIR

MÉTHODE CHAMPENOISE

VINTAGE NOTES

The spring of 2011, and the beginning of our growing season started quite wet, but the months ahead remained warm and relatively dry. This balance in the weather patterns created great growing conditions for our grapes, with a decent amount of rain and cautiously warm temperatures, the grapes grew and developed near perfectly. With the increase in rainfall during September came the challenge of harvesting before the grapes took on too much water - which we conquered! Wines from the 2011 vintage are graceful, balanced, and bursting with bright acidity.

VINEYARD SITE 100% East side of Seneca Lake

TASTING NOTES & FOOD PAIRING

We are beyond excited to release our first ever Blanc de Noir, a 100% Pinot Noir sparkler made in the Méthode Champenoise. This sassy, light gold sparkler opens with aromas of tart green apple and those wonderful bready notes of a sparkling wine that has sat in tirage for 8 years! The palate reveals wonderful notes of apricot and a long finish!

Food pairing suggestions:

Fried Food —> Fritto Misto, Tempura cheese/shrimp/mushrooms, Fried Chicken, Fries, Croquettes, Arancini, Fried Crab Cakes

Hard, Aged Cheeses

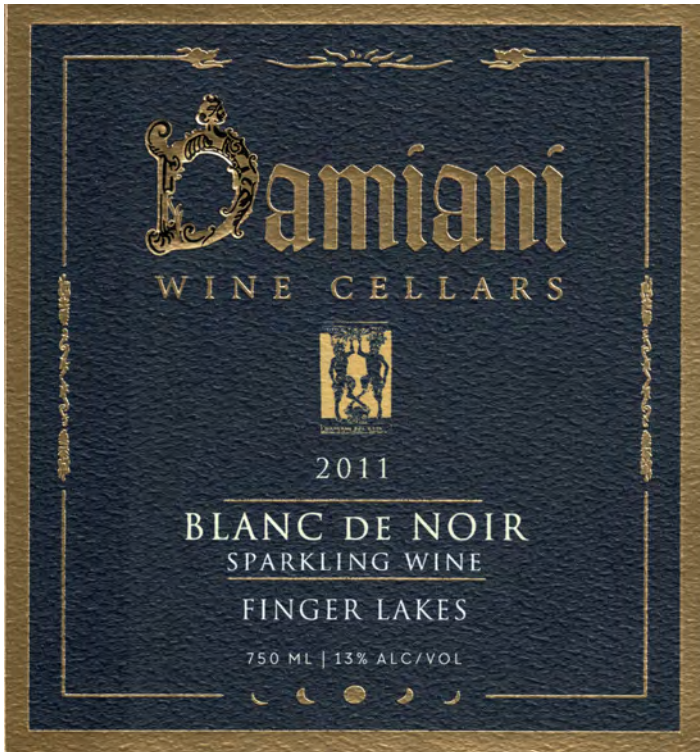
Goat Cheeses

Fresh Fruits

Fettunta (Italian, pan-fried bread) + cheese & charcuterie —> would be great with Bucheron!

SERVING TEMPERATURE: 39° - 46°f

DRINK WINDOW: Through 2029+



WINEMAKING 100% Pinot Noir

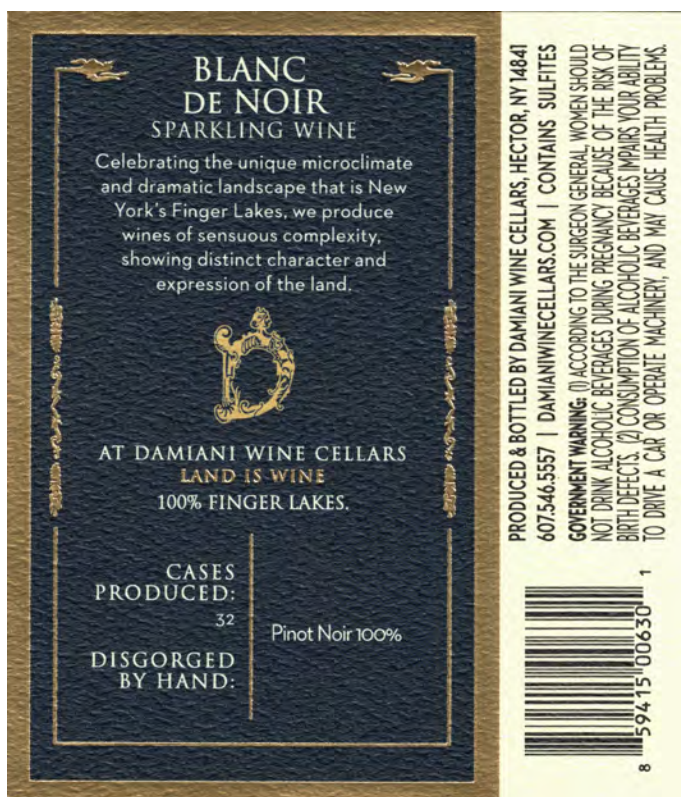
Harvest Date: 9/9/2011 Hand Disgorged

Harvest Brix: 19.5° Residual Sugar: 0.2%

Total Acidity: 11.3 g/L Bottling Date: 3/17/2012

Alcohol: 13.0% Cases Produced: 32

pH: 3.11



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