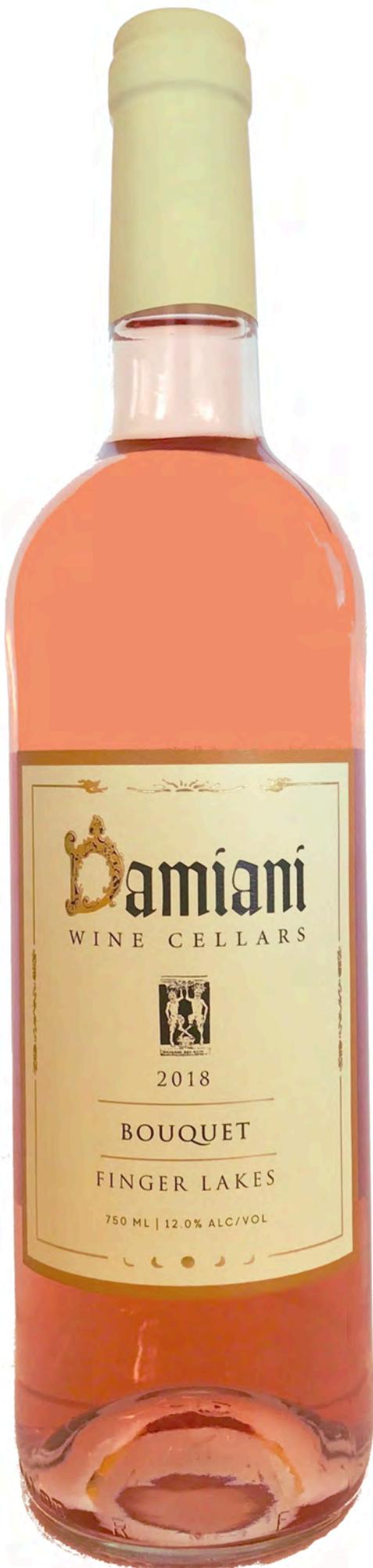


2018 BOUQUET



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 SITES

40% East side of Seneca Lake
60% West side of Cayuga Lake

WINEMAKING

BLEND: 60% Lemberger Saignée, 40% Merlot Saignée

Harvest Dates: 10/9-10/20/18

Total Acidity: 7.5 g/L

Alcohol: 12.0%

Residual Sugar: 0.8%

Harvest Brix: 21.2°

pH: 3.25

Bottling Date: 5/29/19

Cases Produced: 215

100% Saignée, no cold soak. Cellared 6 Months. Natural ferment.

TASTING NOTES & FOOD PAIRING

An exciting addition to our menu, Damiani welcomes its newest Rosé! This jewel-toned goddess is comprised of Merlot & Lemberger and was created via saignée method. Expect a richly floral, lightly savory, lushly fruity delight. Two Rosés are better than one!

DRINK WINDOW

Drink Now – 2021+

Serving Temperature: 45° f