



# 2019 DRY ROSÉ

## 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.

**BLEND:** 89% Pinot Noir,  
5% Merlot Saignée,  
4% Cabernet Franc Saignée,  
2% Lemberger Saignée

## WINEMAKING

Harvest Date: 9/11-9/27/2019 Harvest Brix: 20.5°  
Total Acidity: 7.0 g/L pH: 3.22  
Alcohol: 12.0% Bottling Date: 2/24/2020  
Residual Sugar: 0.1% Cases Produced: 420

43% Crushed & de-stemmed below 40 degrees F. 11% Saignée. No Cold Soak. 6 Months 69% stainless steel fermented & 31% barrel fermented with natural yeast and full malo-lactic fermentation.

## VINEYARD SITES

43% East side of Seneca Lake  
57% West side of Cayuga Lake

## TASTING NOTES & FOOD PAIRING

This Pinot Noir based rosé has a bit more depth and intensity to its lovely Provence-esque, salmon pink hue than past vintages. The nose opens with a rather taut minerality; notes of slate, flint and limestone are the first impression, followed by tart fruit notes of under-ripe strawberry, cranberry and rhubarb. The first thing you notice on the palate is the fizzy, tingle of bright acidity. Moving on, the fruit shows itself first with a sweeter strawberry, cranberry holds as well, but the finish is surprising; notes of a tart-sweet red apple, similar to Esopus Spitzenburg, reputed to be Thomas Jefferson’s favorite apple, and mine too!

Pairs with:

Bright Seafood - Lobster Roll, Seared Scallops, Grilled Shrimp  
Rich, Creamy Foods - Asparagus & Hollandaise, Risotto Primavera  
Dessert - Peach Cobbler, Strawberry Tart with Pastry Cream

**DRINK WINDOW** Through 2023+

**SERVING TEMPERATURE** 42 - 51° f



PRODUCED & BOTTLED BY DAMIANI WINE CELLARS, HECTOR, NY 14841  
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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.

