

# 2017 BRUT

## *MÉTHODE CHAMPENOISE*

Sparkling wine has a very special place in our hearts, representing the marriage of exuberance and elegance.

To us at Damiani, Brut and all of our Méthode Champenoise wines are exquisite expressions of our land, this region, and our hearts and souls.

- Seneca & Cayuga Lakes
- Hand harvested: 8/30 - 9/15/2017
- Aged en tirage 5 years

55% Chardonnay, 25% Pinot Noir, & 20% Pinot Meunier

Tank fermented, aged on ferment lees for 5 months, tirage bottled Feb 2018, aged en tirage for 5 years, riddled & disgorged July 2023.

Brix: 19.4°, 19.5°, 19.0°	Hand Harvested
RS: 0.40%	Hand Sorted
pH: 3.04	Unfined
TA: 10.1 g/L	Sterile filtered at tirage
ABV: 12.0%	

Tirage Bottled: February 2018

Hand Disgorged: July/2023

Cases Produced: 100

**Damiani**  
WINE CELLARS

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Celebrating the unique microclimate and dramatic landscape that is New York's Finger Lakes, we produce wines of sensuous complexity, showing distinct character and expression of the land.

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