

2024 PINOT GRIS



Key Lime • Hibiscus • Chalky

- 100% Pinot Gris
- Vineyard locations: East side of Seneca Lake
- Soil: Honeoye silt loam & Howard gravelly silt loam
- Vineyard specs: Glyphosate free farming, cane pruned, VSP, 80% organic sprays
- Hand harvested from September 16th - 19th
- Whole cluster pressed to under 2 bar, no fractioning
- 30-day inoculated yeast fermentation in stainless steel
- Aged 4 months in stainless steel tanks on lees until blending, aged as blend for 1 month prior to bottling
- Unfined & sterile filtered

Brix: 20.0° - 22.0° | pH: 3.51 | TA: 6.6 g/L
MA: 1.94 g/L | RS: 0.14% | ABV: 12.5%
Bottled: 2/19/2025 | Cases Produced: 300

The 2024 Pinot Gris is made up of two vineyard sources, our estate Valois Vineyard and grower partner, Caywood Vineyards. Planted in 2014, the pinot gris on our Valois Vineyard sits on Howard gravelly silt loam soils, a well-drained series formed in medium textured glacial outwash deposits from valley terraces and outwash glacial plains. The Caywood Vineyards block is on Honeoye silt loam soils, soils that were formed in loamy glacial till.

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified with the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

