

2012

Damiani
WINE CELLARS

BLANC de NOIR

Méthode Champenoise

- 100% Pinot Noir
- Vineyard location: Seneca Lake
- Hand harvested September
- Hand Sorted
- Inoculated yeast fermentation in tank and aged on lees for 5 months
- Unfined & sterile filtered at tirage
- Tirage aged for 9 years

Brix: 19.0° - 19.4°

pH: 2.90

TA: 9.3 g/L

Malic: 4.04 g/L

RS: 2.3 g/L

ABV: 13.5%

Tirage Bottled: 3/12/2013

Hand Disgorged 2/2022

Cases Produced: 46

The pinnacle of our obsession with sparkling wines culminates with our Brut series. Our Blanc de Noir is lush and full and will bring you and your palate effervescent joy.

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.

