2024
Brut Rosé
Méthode Champenoise

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.

Strawberry Compote • Dried Thyme • Lively

- 100% Pinot Noir
- Vineyards: 73% Sunrise Hill Vineyard, 13% Estate Davis Vineyard, 13% Serenity Vineyard
- Vineyard locations: East & west sides of Seneca Lake and west side of Cayuga Lake
- Harvested from August 27th–30th
- Soils: Valois, Honeoye, and Lansing gravelly silt loam
- Vineyard specs: Glyphosate free farming, cane pruned, VSP-trained
- Whole-cluster pressed
- Cold-settled 3–4 days with no fining, then racked to tank
- 20–35-day indigenous yeast fermentation in neutal oak barrel
- Aged 11 months sur lie in neutral 228-liter French oak barrels
- Unfined & sterile filtered at tirage
- Tirage bottled July 2025
- Tirage aged 15 months
- Hand riddled & disgorged: First batch October 5, 2026
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 17.0°–17.5°	pH: 3.11	TA: 9.2 g/L
RS: 0.14	ABV: 11.9	
Cases Produced: 170		

The 2024 Brut Rosé is made from 100% pinot noir sourced from three farms: Sunrise Hill Vineyards, our Estate Davis Vineyard, and Serenity Vineyards, each site bringing a unique quality to the final blend. The individual vineyard components were fermented and aged for 10 months in neutral French oak barrels before being put en tirage for one year. The length of tirage has a dramatic effect on the wine's body, texture, aroma and flavor profile. For example, a longer tirage furthers the natural process of yeast autolysis, contributing to traditional Champagne's yeasty, bready character. We opted for a shorter tirage to keep the wine fresh and bright.



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