

2025 DRY ROSÉ

Strawberry Cream Soda • Lifted • Driving

- 78% Pinot Noir, 20% Pinot Meunier, 2% Chardonnay
- Vineyards: Estate Davis, Estate Damiani, Estate Valois, Serenity Vineyards, Sunrise Hill Vineyard, Shaw Vineyards | 64% Estate and 36% grower fruit
- Vineyard locations: East and west sides of Seneca Lake & west side of Cayuga Lake
- Soils: Valois and Howard gravelly silt loams & Honeoye silt loam
- Vineyard Specs: 90% glyphosate free farming, cane pruned, VSP, majority organic sprays
- Harvested from September 2nd - 4th
- 52% saignée & 48% hard-press from sparkling
- Cold settled for 3-4 days, no fining, racked to stainless steel tank for fermentation
- 20 to 26-day inoculated yeast fermentation in separate tanks
- SO₂ added post-fermentation. Aged in stainless steel on fermentation lees for 5 months and 1 more month after blending
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 16.5° - 22.5° | pH: 3.40 | TA: 7.3 g/L
MA: 1.65 g/L | RS: 0.15 | ABV: 11.7
Bottled: 4/1/2026 | Cases Produced: 200

Our Dry Rosé wine is made from two different winemaking techniques – from directly pressed fruit and from the saignée method. The direct press source is from our hard pressings of sparkling pinot noir, which is picked almost a month earlier than still pinot noir. The other portion of the blend is saignée from still pinot noir ferments. Saignée is a process used to enhance concentration in red wines where juice is removed before a red ferment begins, so it is very light in color. The diverted juice gets sent to a separate tank where it's fermented as rosé.

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.

