

# 2016

# BRUT

*Méthode Champenoise*

 **Damiani**  
WINE CELLARS

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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.

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- 70% Chardonnay, 20% Pinot Noir, 10% Pinot Meunier
- Vineyard locations: Seneca & Cayuga Lakes
- Hand harvested from August 22nd—September 1st
- Inoculated yeast fermentation in tank and aged on lees for 5 months
- Tirage bottled February 2017
- Tirage aged for 8 years
- Unfined & sterile filtered at tirage
- Vegan

Brix: 19.4°, 19.5°, 19.0°

pH: 3.16

TA: 6.9 g/L

Malic: 1.88 g/L

RS: 0.9%

ABV: 12.0%

Hand Disgorged 1/27/2023

Cases Produced: 75

