

2018



BLANC de BLANC

Méthode Champenoise

Flint • Lemon Curd • Brioche

- 100% Chardonnay
- Hand harvested September 22nd
- Soil: Cazenovia silt loam
- Produced Méthode Champenoise
- Primary fermentation in Stainless Steel tanks
- Aged on lees for 5 months
- Tirage bottled March 2019
- Aged en tirage for 5 years
- Riddled and disgorged May 2024
- Vegan

Brix: 18.0°	Hand Harvested
RS: 0.9%	Hand Sorted
pH: 3.26	Unfined
TA: 9.3 g/L	Sterile filtered at tirage
Malic: 5.03 g/L	
ABV: 11.5%	
Tirage Bottled: 3/24/2019	
Hand Disgorged 5/2024	
Cases Produced: 100	

The 2018 Blanc de Blanc features notes of flint, lemon curd, and brioche.

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.

