

# 2010

# BRUT

*Méthode Champenoise*

- 55 % Pinot Noir, 45% Chardonnay
- Vineyard locations: 100% east Seneca Lake
- Hand harvested September 2nd
- Hand sorted
- Inoculated yeast fermentation in tank
- Aged on fermentation lees 4 month in tank
- Tirage bottled January 2011
- Unfined & sterile filtered at tirage
- Tirage aged 3 years
- Riddled and hand disgorged February 2014
- Vegan

Brix: 21.7°

pH: 3.05

TA: 7.8 g/L

RS: 0.2%

ABV: 12.5%

Cases Produced: 208

Sparkling wine has a very special place in our hearts,  
representing the marriage of  
exuberance and elegance.

To us at Damiani, Brut and all of our Méthode  
Champenoise wines are exquisite expressions of our  
land, this region, and our hearts and souls.

 **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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