

2023 BOUQUET

 **Damiani**
WINE CELLARS

Strawberries • Dried Herbs • Plush

- 34% Cabernet Sauvignon, 25% Lemberger, 22% Merlot, 19% Cabernet Franc
- Hand harvested from October 3-28th
- Saignée juice from different harvest dates fermented separately
- Stainless Steel fermented sur lie aged for 5 months
- Unfined & sterile filtered
- Vegan

Brix: 21.0°- 22.0° pH: 3.39 TA: 7.5 g/L
RS: 0.2% ABV: 12.5%
Bottled: 2/14/2024 Cases Produced: 350

We make two rosés at Damiani, and the Bouquet is unique in that it is juice from the saignée process. Saignée is a winemaking technique to enhance red wines where juice is removed from a vessel about 24 hours after processing to change the juice to skins/seeds ratio to make red wines more concentrated. We do this process on almost all of our red wines, which yields a consistent supply of slightly pink juice, which we ferment separately in tanks throughout the season.

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.

