

# 2015

# BRUT

*Méthode Champenoise*

- 63% Chardonnay, 31% Pinot Noir, 6% Pinot Meunier
- Vineyard locations: 87.5% east side of Seneca Lake, 12.5% west side of Cayuga Lake
- Hand harvested from August 22nd—September 1st
- Hand Sorted
- Inoculated yeast fermentation in tank
- Aged on lees for 5 months
- Tirage bottled February 2016
- Unfined & Sterile filtered at tirage
- Tirage aged for 8 years
- Riddled and hand disgorged January 2023

Brix: 19.4°, 19.5°, 19.0°

pH: 3.17

TA: 7.7 g/L

RS: 0.25%

ABV: 12.0%

Cases Produced: 30

**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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