

# 2023

## BRUT ROSÉ

### *Méthode Champenoise*

Flintstones Vitamins • Strawberry Marmalade • Fresh

- 64% Chardonnay, 18% Pinot Noir, 18% Pinot Meunier
- Vineyard locations: East side of Seneca Lake
- Harvested from September 5<sup>th</sup> - 12<sup>th</sup>
- Soils: Valois, Honeoye, and Lansing gravelly silt loam
- Fruit chilled overnight after harvest then whole-cluster pressed the next day
- 15 - 45-day indigenous yeast fermentation in barrel
- Aged 10 months sur lie in neutral 228-liter & 400-liter French oak barrels with bimonthly bâtonnage for 5 months
- Unfined & sterile filtered at tirage
- Tirage bottled July, 25 2024
- Tirage aged 1 year
- Hand riddled & disgorged: First batch July 25, 2025

Brix: 15.5° - 18.5° | pH: 3.27 | TA: 9.1 g/L  
MA: 3.81 g/L | RS: 0.06 | ABV: 11.3  
Cases Produced: 250

This is our inaugural vintage of the Brut Rosé! We are very excited to have this wine in our lineup as we wanted to produce a sparkling wine that is fresh, zesty, fun, easy to drink, and pink! Made of a blend of pinot noir, pinot meunier, and chardonnay, the individual components were fermented and aged for 10 months in neutral French oak barrels before being put en tirage for one year. The length of tirage has a dramatic effect on the wine's body, texture, aroma and flavor profile, where more advanced age in bottle will further the natural process of yeast autolysis, which contributes to traditional Champagne's yeasty, bready character. We wanted to keep this wine fresh and bright, so the younger tirage age was critical.



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.

