

2025 PINOT GRIS

Jasmine • Candied Peach • Assured

- 100% Pinot Gris
- Vineyard locations: East side of Seneca Lake
- Vineyards: 60% Weis-Fournier Vineyard,
40% Estate Valois Vineyard
- Soil: Honeoye silt loam & Howard gravelly loam
- Vineyard specs: Glyphosate free farming, cane pruned,
VSP
- Harvested from September 18th–19th
- 60% whole-cluster & 40% destemmed
- Cold-settled for 3–4 days
- 32–day inoculated yeast fermentation in stainless steel
- SO2 added post fermentation
- Aged 9 months in stainless steel tanks on lees until
blending, aged as a blend for 1 month prior to
bottling
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 20.0° | pH: 3.35 | TA: 7.3 g/L
MA: 0.70 g/L | RS: 0.08 | ABV: 12.1
Bottled: 7/1/2026 | Cases Produced: 350

The Pinot Gris comes from two sites: our estate Valois Vineyard and the Weis-Fournier Vineyard. The two sites express the variety in different ways. The Valois vines are more vigorous, owing to the clay-rich soil in their downslope block. In contrast, the Weis-Fournier vines sit on a flat section in the middle of a large vineyard. They share rows with Pinot Noir vines, and the two varieties are impossible to tell apart until veraison (when grapes skins develop color) at which point Pinot Noir grapes start to take on their namesake dark color. The Valois and Weis-Fournier grapes are vinified separately in stainless steel, but blended after fermentation for aging.

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.

