

# 2019 BRUT

*Méthode Champenoise*



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.

Candied Guava • Tart Cherry • Fleshy

- 47% Pinot Noir, 46% Chardonnay, 7% Pinot Meunier
- Hand harvested September 19th - 30th
- Soil: Howard gravely loam with limestone and Casanovia silt loam
- Primary fermentation in Stainless Steel tanks
- Aged on lees for 5 months
- Tirage bottled February 2020
- Aged en tirage for 5 years
- Unfined & sterile filtered at tirage
- Hand riddled and disgorged: First batch May 12, 2025

Brix: 17.8° - 18.2°    pH: 3.28    TA: 9.2g/L

MA: 5.47g/L    RS: 0.20    ABV: 11.5

Cases Produced: 200

