

2024 BOUQUET



Candied Strawberry • Saline • Plush

- 41% Pinot Noir, 31% Merlot, 10% Cabernet Franc, 9% Lemberger, 8% Saperavi, 1% Pinot Meunier
- Vineyard locations: East & west sides of Seneca Lake, west side of Cayuga Lake
- Soils: Howard & Valois gravelly loam & Lordstown channery silt loam
- Vineyard specs: Majority glyphosate free farming, cane pruned, VSP, majority organic sprays
- Hand harvested from August 27th - October 10th
- Cold settled for 3-4 days with no fining then racked to stainless steel tank for fermentation
- Saignée juice from different harvest dates fermented separately
- 35 to 60-day indigenous yeast fermentation in stainless steel tanks
- Aged 4 months in stainless steel tanks on lees until blending, aged as blend for 1 month prior to bottling
- Unfined & sterile filtered

Brix: 16.8° - 24.0° pH: 3.45 TA: 6.6 g/L
MA: 1.9 g/L RS: 0.19 ABV: 12.5
Bottled: 2/19/2025 Cases Produced: 200

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 make red wines more concentrated by flipping the skins/seeds to juice ratio.

We do this process on almost all our red wines, which yields a consistent supply of slightly pink juice, which we ferment separately in tanks throughout the season and blend together following fermentation.

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.

