

# 2025

## BOUQUET

Marzipan • Marine • Plush

- 48% Cabernet Franc, 34% Merlot, 18% Lemberger
- Vineyards: Estate Davis, Estate Damiani, Estate Valois, Caywood Vineyards, Lamoreaux Landing, Airy Acres, Sunrise Hill Vineyard, Serenity Vineyards, Rasta Ranch
- 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
- Harvested from October 1<sup>st</sup> - 17<sup>th</sup>
- Cold settled for 3-4 days with no fining then racked to stainless steel tank for fermentation
- 100% Saignée juice from different harvest dates fermented separately
- 26 to 90-day inoculated yeast fermentation in stainless steel tanks
- SO<sub>2</sub> added post-fermentation. Aged 5 months on fermentation lees in stainless steel tanks until blending, aged as blend for 1 month prior to bottling
- Unfined & sterile filtered
- Vegan
- Certified New York Sustainable Winegrowing

Brix: 21.5° - 23.0° | pH: 3.43 | TA: 7.3 g/L  
MA: 0.91 g/L | RS: 0.15 | ABV: 13.2  
Bottled: 4/1/2026 | Cases Produced: 250

Our Bouquet wine is unique in that it is made solely from saignéd juice. Saignée is a process which concentrates flavor and tannin in red wines, whereby juice is removed from a vessel prior to fermentation, leaving behind skins, stems, and seeds.

We saignée most of our red wines, yielding a consistent supply of slightly-pink juice. We then tank ferment each batch separately, often by varietal, blending once dryness is achieved.

Damiani wines reflect the terroir and the passion of life in the Finger Lakes. Farmed and vinified the respect these ancient varieties command, we give you premium wine without pretense.

Please enjoy.

