

2024 DRY ROSÉ



Lemon Curd • Jasmine • Mineral

- 100% Pinot Noir
- Vineyard locations: East and west sides of Seneca Lake
- Soils: Valois and Howard gravelly silt loams & Honeoye silt loam
- Vineyard Specs: Majority glyphosate free farming, cane pruned, VSP, majority organic sprays
- Hand harvested from August 30th - September 18th
- 69% hard-press from sparkling & 31% saignée
- Cold settled for 3-4 days, no fining, racked to stainless steel tank for fermentation
- 30 to 45-day indigenous yeast fermentation in separate tanks
- Aged in stainless steel for 4 months on lees post-fermentation and 1 month after blending
- Unfined & sterile filtered

Brix: 16.8°- 17.5° pH: 3.42 TA: 7.1g/L
MA: 2.29 g/L RS: 0.07% ABV: 11.5%
Bottled: 2/19/2025 Cases Produced: 200

Our Dry Rosé wine is made from two different winemaking styles – both from directly pressed fruit and saignée. The direct press source represents about 70% of the total blend and is from our hard pressings of sparkling pinot noir, which is picked almost a month earlier than still pinot noir. The other 30% of the blend is from saignée from still pinot noir ferments. This process is used to enhance red wines where juice is removed before a red ferment begins, so it is very light in color. The diverted juice gets sent to a separate tank where it's fermented as rosé.

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.

