



# BRIDGE LANE

craft wine in bottle, box & keg



## 2016 Bridge Lane Chardonnay

Grape Varieties: 100% Chardonnay

AVA: New York State

Harvest: October 2016

### Yeast:

VL1: Selected by the Bordeaux Institute of Oenology

This strain enhances natural varietal aromas and, given sufficient nutrients, VL1's relatively slow fermentation rate will ferment to dryness with a minimum of H<sub>2</sub>S, SO<sub>2</sub> and VA production.

Fermentation: 42 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: January 2016, 1,100 cases produced

### Vintage / Winemaking Notes:

The 2016 growing season presented some unique weather events and required a proactive vineyard management approach. A hot dry summer culminated in periods of heavy rainfall and humidity in late summer and early fall. We ripened clean and flavorful fruit, however, and 2016 wines will be restrained and nuanced.

Color: Straw yellow

### Tasting Notes:

Light-bodied, dry white wine with brisk acidity and lemon tart and green apple flavors

### Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.09 g/L

pH: 3.40

Residual Sugar: 0.0 g/L

