



# BRIDGE LANE

craft wine in bottle, box & keg



## 2016 Bridge Lane Sauvignon Blanc

Grape Varieties: 100% Sauvignon Blanc

AVA: New York State

Harvest: September 2016

### Yeast

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay, This is the original, steady, low foaming strain, which is great for preserving the true flavors of the fruit.

Fermentation: 27 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: January 2017, 1100 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: Pale Straw

### Tasting Notes

Light-bodied, dry white wine with juicy acidity and flavors of citrus, grapefruit and freshly cut grass

### Wine Analysis

Alc/Vol: 12.0%

Acidity: 6.35 g/L

pH: 3.26

Residual Sugar: 0.0 g/L

