



BRIDGE LANE

craft wine in bottle, box & keg



2016 Bridge Lane Rosé

Grape Varieties: 49% Cabernet Franc, 29% Merlot, 16% Malbec, 4% Pinot Noir, 2% Petit Verdot

AVA: New York State

Harvest: October 2016

Yeast:

Symphony: This strain was selected because it carries out a safe and reliable alcoholic fermentation, enhancing the aroma and flavor of the wine. This blend produced more fruity and complex wines in the tested varieties of Chardonnay, Pinot Noir, Riesling, Shiraz, and Cabernet Sauvignon.

Fermentation: 40 days at 60° F

Maceration: 5 hours pre-pressing

Malolactic Fermentation: 0%

Ageing: 100% stainless steel tank

Bottling: January 2017, 3000 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: Light Salmon

Tasting Notes:

Light-bodied, dry rosé wine with bright acidity and fresh strawberry, peach and watermelon notes.

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 6.18 g/L

pH: 3.35

Residual Sugar: 0.0 g/L

