



## 2017 Bridge Lane Rosé

Grape Varieties: 45% Cabernet Franc, 27% Merlot, 16% Malbec, 8% Pinot Noir, 4% Pinot Blanc

AVA: New York State

Harvest: October 2017

### Yeast:

Fermol Rouge: This strain was selected because it carries out a safe and reliable alcoholic fermentation, enhancing the aroma and flavor of the wine.

Fermentation: 40 days at 60° F

Maceration: 5 hours pre-pressing

Malolactic Fermentation: 0%

Aging: 100% stainless steel

### Bottling:

January 2018,  
3600 cases (8,200 cases across all formats)

### Vintage / Winemaking Notes:

The 2017 growing season was very favorable. We experienced rain and cooler than normal temps in Spring that delayed bud break but a warm, dry phase in June and July caught us up. Whites and reds were both harvested later than normal and yields were slightly lower than average. We ripened clean and flavorful fruit, and 2017 wines will be bright and expressive.

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: 6.7 g/L

pH: 3.28

Residual Sugar: 0.0 g/L

