



## 2016 Bridge Lane Red Blend

**Grape Varieties:** 44% Merlot, 22% Cabernet Franc, 13% Petit Verdot, 12% Malbec, 9% Cabernet Sauvignon

**AVA:** New York State

**Harvest:** October 2016

Each varietal was harvested and vinted individually.

**Fermentation:** On average 12-16 days at 62° F

**Maceration:** 14 days

**Malolactic Fermentation:** 100%

**Maturation:** 6 months in 100% Hungarian oak barrels

**Bottling:** April 2017, 2200 case equivalents (9L) 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:** Crimson

### **Tasting Notes**

Medium-bodied, dry red wine; red berry, cedar and spice flavors

### **Wine Analysis:**

**Alc/Vol:** 12.9%

**Acidity:** 6.06 g/L

**pH:** 3.56

**Residual Sugar:** 0.11 g/L