



2017 Bridge Lane Sauvignon Blanc

Grape Varieties: 100% Sauvignon Blanc

AVA: New York State

Harvest: September 2017

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 2018,
900 cases (2,500 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: 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: 6.39 g/L

pH: 3.27

Residual Sugar: 0.0 g/L

