



## 2017 Bridge Lane Chardonnay

Grape Varieties: 100% Chardonnay

AVA: New York State

Harvest: October 2017

### Yeast:

VL1: Selected by the Bordeaux Institute of Oenology

This strain enhances natural varietal aromas and, given sufficient nutrients, VL1's relatively slow fermentation rate will ferment to dryness with a minimum of H<sub>2</sub>S, SO<sub>2</sub> and VA production.

Fermentation: 42 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: January 2018,  
900 cases (2,200 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: Straw yellow

### Tasting Notes:

Light-bodied, dry white wine with brisk acidity and lemon tart and green apple flavors

### Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.83 g/L

pH: 3.45

Residual Sugar: 0.0 g/L

