



2017 Bridge Lane Red Blend

Grape Varieties: 65% Merlot, 25% Cabernet Franc, 6% Cabernet Sauvignon, 4% Petit Verdot

AVA: New York State

Harvest: October 2017

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 2018, 2000 case equivalents (9L) produced

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: 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

