



## 2018 Bridge Lane Rosé

**Grape Varieties:** 41% Cabernet Franc, 19% Malbec, 17% Merlot, 9% Pinot Noir, 8% Pinot Blanc, 6% Riesling

**AVA:** New York State

**Harvest:** October 2018

**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 2019  
12,800 case equivalents (9L)

**Vintage Notes:**

2018 was a challenging growing season which required a diligent vineyard management approach. To promote airflow through the canopy, we were proactive with hand leaf removal and our sustainable spray program. Aug-Oct saw double the average rainfall during the period. Despite this, heat spikes in August helped push the fruit for sparkling wine, still white and rosé to clean maturity. The grapes for our red wines were picked approximately two weeks later than normal to allow for maximum flavor development.

**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:** 6.71 g/L

**pH:** 3.32

**Residual Sugar:** 0.0 g/L

