



2018 Bridge Lane White Merlot

Grape Varieties: 87% Merlot, 13% Pinot Blanc

AVA: New York State

Harvest: September 2018

Yeast:

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay. This is a 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 2019

4,500 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: Clear with a touch of pink-bronze

Tasting Notes:

Light-bodied, dry white with melon, grapefruit and savory notes

Wine Analysis:

Alc/Vol: 12.0%

Acidity: 6.2 g/L

pH: 3.24

Residual Sugar: 0.0 g/L

