



2018 Bridge Lane Chardonnay

Grape Varieties: 91% Chardonnay , 9% Pinot Blanc

AVA: New York State

Harvest: October 2018

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 H₂S, SO₂ and VA production.

Fermentation: 42 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: March 2019, 4200 case equivalents (9L)

Vintage / Winemaking 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: 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: 6.91 g/L

pH: 3.33

Residual Sugar: 0.0 g/L

