



## 2019 Bridge Lane Red Blend

**Grape Varieties:** 55% Merlot, 20% Cabernet Franc, 10% Malbec, 10% Syrah, 3% Cabernet Sauvignon, 2% Petit Verdot

**AVA:** New York State

**Harvest:** October 2019

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:** May 2020, 3000 case equivalents (9L)

### **Vintage / Winemaking Notes:**

2019 was a banner vintage. Spring saw relatively cool temps and greater than average rainfall, but near perfect summer and early fall conditions more than made up for it. September was particularly ideal, with warm temps and very little rainfall. The fruit came in clean and with ripeness levels higher than we've seen since 2013, all balanced by fresh acidity. 2019 wines will be expressive and beautifully balanced.

**Color:** Crimson

### **Tasting Notes**

Medium-bodied, dry red wine; red berry, cedar and spice flavors

### **Wine Analysis:**

**Alc/Vol:** 12.9%

**Acidity:** 5.91 g/L

**pH:** 3.53

**Residual Sugar:** 0.09 g/L