



2019 Bridge Lane Rosé

Grape Varieties: 31% Cabernet Franc, 27% Merlot, 19% Malbec, 9% Pinot Noir, 8% Pinot Blanc, 6% Riesling

AVA: New York State

Harvest: October 2019

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 2020
12,000 case equivalents (9L)

Vintage 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: 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: 7.43 g/L

pH: 3.11

Residual Sugar: 0.0 g/L