



2019 Bridge Lane Sauvignon Blanc

Grape Varieties: 90% Sauvignon Blanc, 10% La Crescent

AVA: New York State

Harvest: September 2019

Yeast:

Fermol Sauvignon: This yeast highlights aromatics reminiscent of herbs and white flowers and is ideal for varieties like Sauvignon Blanc and Viognier.

Fermentation: 27 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: January 2020
4,000 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: Pale Straw

Tasting Notes:

Light-bodied, dry white wine with juicy acidity and flavors of citrus, grapefruit and freshly cut grass

Wine Analysis:

Alc/Vol: 12.0%
Acidity: 5.5 g/L
pH: 3.21
Residual Sugar: 0.0 g/L

