



2019 Bridge Lane White Merlot

Grape Varieties: 87% Merlot, 13% Seyval

AVA: New York State

Harvest: September 2019

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 2020
2,500 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: 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: 7.21 g/L

pH: 3.12

Residual Sugar: 0.0 g/L

