



## 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 H<sub>2</sub>S, SO<sub>2</sub> 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: 12.5%

Acidity: 6.91 g/L

pH: 3.33

Residual Sugar: 0.0 g/L

