



2020 Bridge Lane Sauvignon Blanc

Grape Varieties: 94% Sauvignon Blanc, 6% Pinot Gris

AVA: New York State

Harvest: September 2020

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 2021
4,700 case equivalents (9L)

Vintage Notes:

2020 saw extremes on either end of the growing season. Spring and summer were close to flawless. Warm, dry conditions pushed ripening along at a faster than average pace, but dewy mornings necessitated leaf pulling to promote air circulation. Grapes for sparkling, whites and rosé were all picked under ideal, sunny conditions with many lots at record ripeness. In mid-late October, however, Mother Nature gifted us with three weeks of heavy intermittent rainfall that proved challenging for our red wine harvest.

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: 5.6 g/L

pH: 3.20

Residual Sugar: 0.0 g/L

