



2020 Bridge Lane White Merlot

Grape Varieties: 93% Merlot, 7% Seyval

AVA: New York State

Harvest: September 2020

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 2021

3,000 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: 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: 6.47 g/L

pH: 3.12

Residual Sugar: 0.0 g/L

