



2020 Bridge Lane Red Blend

Grape Varieties: 54% Merlot, 23% Cabernet Franc, 9% Petit Verdot, 8% Malbec, 6% Syrah

AVA: New York State

Harvest: October 2020
Each varietal was harvested and vinted individually.

Fermentation: On average 12-16 days at 62° F

Maceration: 14 days

Malolactic Fermentation: 100%

Maturation: 6 months in 100% Hungarian oak barrels

Bottling: June 2021, 4000 case equivalents (9L)

Vintage / Winemaking 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: Crimson

Tasting Notes

Medium-bodied, dry red wine; red berry, cedar and spice flavors

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 4.96 g/L

pH: 3.78

Residual Sugar: 1 g/L