



## Bridge Lane Bubbles



**Grape Varieties:** 43% Riesling, 22% Muscat, 20% La Crescent, 15% Cayuga

**AVA:** New York State

**Harvest:** September 2021

**Yeast:**

Lalvin 71B: A French yeast used for nouveau style wines, 71B is known for reinforcing the aromatic profiles of wines and is particularly effective on Riesling.

**Fermentation:** 40 days at 60° F

**Maceration:** None

**Malolactic Fermentation:** 0%

**Aging:** 100% stainless steel

**Method:** Forced carbonation

**Filling:** Feb 2022, 1,300 cases

**Vintage Notes:**

2021 was a challenging vintage. Spring was warm and promising, summer was hot and wet, and fall was a bit wild, with several heavy rain events. Early October heat and sunshine saved the day, though, and advanced ripening enough to deliver quality fruit. Wines will be subtle and balanced because of low sugar levels but mature flavors.

**Color:** Golden Straw

**Tasting Notes:**

Fresh and spritzy with a touch of sweetness and aromas of tangerine, citrus and honey

**Wine Analysis:**

**Alc/Vol:** 11.0%

**Acidity:** 7.8 g/L

**pH:** 3.30

**Residual Sugar:** 2g/can or 8g/L

