



2021 Bridge Lane Rosé

Grape Varieties: 31% Cabernet Franc, 25% Merlot, 20% Rosette, 14% Teroldego, 10% Pinot Blanc

AVA: New York State

Harvest: October 2021

Yeast:

Fermol Rouge: This strain was selected because it carries out a safe and reliable alcoholic fermentation, enhancing the aroma and flavor of the wine.

Fermentation: 40 days at 60° F

Maceration: 5 hours pre-pressing

Malolactic Fermentation: 0%

Aging: 100% stainless steel

Bottling: January 2022
8,000 case equivalents (9L)

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: Light Salmon

Tasting Notes:

Light-bodied, dry rosé wine with bright acidity and fresh strawberry, peach and watermelon notes.

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 6.72 g/L

pH: 3.25

Residual Sugar: <1 g/L