



2021 Bridge Lane Sauvignon Blanc

Grape Varieties: 82% Sauvignon Blanc, 12% La Crescent, 6% Pinot Blanc

AVA: New York State

Harvest: September 2021

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 2022
3,900 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: 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: 6.8 g/L

pH: 3.20

Residual Sugar: <1g/L