



2021 Bridge Lane White Merlot

Grape Varieties: 76% Merlot, 24% Seyval

AVA: New York State

Harvest: September 2021

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 2022
2,100 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: 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: 5.8 g/L

pH: 3.37

Residual Sugar: 0.0 g/L

