



2022 Bridge Lane Rosé

Grape Varieties: 34% Lagrein, 24% Merlot, 23% Cabernet Sauvignon, 11% Rosette, 8% Pinot Blanc

AVA: New York State

Harvest: October 2022

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: Februari 2023
6,000 case equivalents (9L)

Vintage Notes:

The 2022 growing season was excellent. Summer was hot, dry and near perfect. The lack of rainfall was unprecedented but mitigated by drip irrigation and a few much-needed rain events in September and October. Harvest of red wine grapes was 2 weeks ahead of normal years with brix at the highest levels seen in the history of the region. Yields were down, quality was extremely high.

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: 7.18 g/L

pH: 3.35

Residual Sugar: <1 g/L