



2022 Bridge Lane Sauvignon Blanc

Grape Varieties: 75% Sauvignon Blanc, 17% Pinot Gris, 5% Pinot Blanc, 3% La Crescent

AVA: New York State

Harvest: September 2022

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 2023
2,200 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: 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: 3.19
Residual Sugar: <1g/L