



Bridge Lane Bubbles

Grape Varieties: 65% Riesling, 22% Muscat, 13% Seyval Blanc

AVA: New York State

Harvest: September 2020

Yeast:

Lalvin 71B: A French yeast used for nouveau style wines, 71B is known for reinforcing the aromatic profiles of wines and is particularly effective on Riesling.

Fermentation: 40 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Aging: 100% stainless steel

Method: Forced carbonation

Filling: Feb 2021, 1,100 cases

Vintage Notes:

2020 saw extremes on either end of the growing season. Spring and summer were close to flawless. Warm, dry conditions pushed ripening along at a faster than average pace, but dewy mornings necessitated leaf pulling to promote air circulation. Grapes for sparkling, whites and rosé were all picked under ideal, sunny conditions with many lots at record ripeness. In mid-late October, however, Mother Nature gifted us with three weeks of heavy intermittent rainfall that proved challenging for our red wine harvest.

Color: Golden Straw

Tasting Notes:

Fresh and spritzy with a touch of sweetness and aromas of tangerine, citrus and honey

Wine Analysis:

Alc/Vol: 11.0%

Acidity: 6.7 g/L

pH: 3.19

Residual Sugar: 3g/can or 8g/L

