



Bridge Lane Bubbles Rosé



Grape Varieties:

31% Cabernet Franc, 25% Merlot, 20% Rosette, 14% Teroldego, 10% Pinot Blanc

AVA: New York State

Harvest: September 2021

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: None

Malolactic Fermentation: 0%

Aging: 100% stainless steel

Method: Forced carbonation

Filling: April 2023, 880 cases

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: Light Salmon

Tasting Notes:

Fresh and spritzy with a touch of sweetness and aromas of strawberry and peach

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 6.72 g/L

pH: 3.25

Residual Sugar: 2g/can or 8g/L

