



2018 Bridge Lane Sauvignon Blanc

Grape Varieties: 100% Sauvignon Blanc

AVA: New York State

Harvest: September 2018

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 2019
4,000 case equivalents (9L)

Vintage Notes:

2018 was a challenging growing season which required a diligent vineyard management approach. To promote airflow through the canopy, we were proactive with hand leaf removal and our sustainable spray program. Aug-Oct saw double the average rainfall during the period. Despite this, heat spikes in August helped push the fruit for sparkling wine, still white and rosé to clean maturity. The grapes for our red wines were picked approximately two weeks later than normal to allow for maximum flavor development.

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: 6.51 g/L

pH: 3.18

Residual Sugar: 0.0 g/L

