



2018 Bridge Lane Red Blend

Grape Varieties: 65% Merlot, 15% Cabernet Franc, 10% Malbec, 6% Cabernet Sauvignon, 4% Petit Verdot

AVA: New York State

Harvest: October 2018

Each varietal was harvested and vinted individually.

Fermentation: On average 12-16 days at 62° F

Maceration: 14 days

Malolactic Fermentation: 100%

Maturation: 6 months in 100% Hungarian oak barrels

Bottling: April 2019, 6000 case equivalents (9L)

Vintage / Winemaking 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: Crimson

Tasting Notes

Medium-bodied, dry red wine; red berry, cedar and spice flavors

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.20 g/L

pH: 3.65

Residual Sugar: 0.11 g/L