



Bridge Lane Bubbles

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

AVA: New York State

Harvest: September 2019

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 2020, 800 cases

Vintage Notes:

2019 was a banner vintage. Spring saw relatively cool temps and greater than average rainfall, but near perfect summer and early fall conditions more than made up for it. September was particularly ideal, with warm temps and very little rainfall. The fruit came in clean and with ripeness levels higher than we've seen since 2013, all balanced by fresh acidity. 2019 wines will be expressive and beautifully balanced.

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: 6.40 g/L

pH: 3.20

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