



2021 Bridge Lane Chardonnay

Grape Varieties: 100% Chardonnay

AVA: New York State

Harvest: October 2021

Yeast:

VL1: Selected by the Bordeaux Institute of Oenology
This strain enhances natural varietal aromas and, given sufficient nutrients, VL1's relatively slow fermentation rate will ferment to dryness with a minimum of H₂S, SO₂ and VA production.

Fermentation: 42 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: March 2022, 2,200 case equivalents (9L)

Vintage / Winemaking 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: Straw yellow

Tasting Notes:

Light-bodied, dry white wine with brisk acidity and lemon tart and green apple flavors

Wine Analysis:

Alc/Vol: 12.5%

Acidity: 6.92 g/L

pH: 3.36

Residual Sugar: <1 g/L

