



2021 Bridge Lane Red Blend

Grape Varieties: 36% Cabernet Franc, 24% Teroldego, 16% Lagrein, 14% Syrah, 10% Merlot

AVA: New York State

Harvest: October 2021
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: July 2022, 4000 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: Crimson

Tasting Notes

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

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 4.96 g/L

pH: 3.78

Residual Sugar: <1 g/L