



Bridge Lane Bubbles



Grape Varieties: 43% Riesling, 22% Muscat, 20% La Crescent, 15% Cayuga

AVA: New York State

Harvest: September 2022

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: May 2024, 880 cases

Vintage Notes:

The 2022 growing season was excellent. Summer was hot, dry and near perfect. The lack of rainfall was unprecedented but mitigated by drip irrigation and a few much-needed rain events in September and October. Harvest of red wine grapes was 2 weeks ahead of normal years with brix at the highest levels seen in the history of the region. Yields were down, quality was extremely high.

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: 7.8 g/L

pH: 3.30

Residual Sugar: 2g/can or 8g/L

