



## 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 2022, 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 spritzzy 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

