



2022 Bridge Lane Chardonnay

Grape Varieties: 100% Chardonnay

AVA: New York State

Harvest: October 2022

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: Feb 2023, 1,800 case equivalents (9L)

Vintage / Winemaking 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: Straw yellow

Tasting Notes:

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

Wine Analysis:

Alc/Vol: 12.5%

Acidity: 6.92 g/L

pH: 3.36

Residual Sugar: <1 g/L

