



## 2022 Bridge Lane Rosé

**Grape Varieties:** 34% Lagrein, 24% Merlot, 23% Cabernet Sauvignon, 11% Rosette, 8% Pinot Blanc

**AVA:** New York State

**Harvest:** October 2022

### **Yeast:**

**Fermol Rouge:** This strain was selected because it carries out a safe and reliable alcoholic fermentation, enhancing the aroma and flavor of the wine.

**Fermentation:** 40 days at 60° F

**Maceration:** 5 hours pre-pressing

**Malolactic Fermentation:** 0%

**Aging:** 100% stainless steel

**Bottling:** February 2023  
6,000 case equivalents (9L)

### **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:** Light Salmon

### **Tasting Notes:**

Light-bodied, dry rosé wine with bright acidity and fresh strawberry, peach and watermelon notes.

### **Wine Analysis:**

**Alc/Vol:** 11.9%

**Acidity:** 7.18 g/L

**pH:** 3.35

**Residual Sugar:** <1 g/L