



2023 Bridge Lane Rosé

Grape Varieties: 34% Merlot, 24% Cabernet Franc, 23% Maréchal Foch, 11% La Crescent, 8% Pinot Blanc

AVA: New York State

Harvest: October 2023

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: March 2024
6,000 case equivalents (9L)

Vintage Notes:

The 2023 growing season in NYS was long and a bit of a roller coaster. In general, bud break was early, summer was difficult and harvest was late. Mother Nature dealt lots of changing weather patterns but ended on a forgiving note with warm temps in late Oct. 2023 wines will be modest in alcohol and boast bright acidity, the hallmarks of NYS wines.

Color: Light Salmon

Tasting Notes:

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

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 6.44 g/L

pH: 3.26

Residual Sugar: <1 g/L

