



2023 Bridge Lane White Merlot

Grape Varieties: 77% Merlot, 16% Seyval, 7% Pinot Blanc

AVA: New York State

Harvest: September 2023

Yeast:

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay. This is a steady, low foaming strain which is great for preserving the true flavors of the fruit.

Fermentation: 27 days at 60° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 3 months in stainless steel tanks

Bottling: March 2024
2,400 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: Clear with a touch of pink-bronze

Tasting Notes:

Light-bodied, dry white with melon, grapefruit and savory notes

Wine Analysis:

Alc/Vol: 12.0%

Acidity: 5.74 g/L

pH: 3.23

Residual Sugar: <1 g/L