



## Bridge Lane Bubbles Rosé



### Grape Varieties:

31% Merlot, 31% Muscat, 21% La Crescent, 10% Lagrein, 7% Pinot Blanc

AVA: New York State

Harvest: September 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: None

Malolactic Fermentation: 0%

Aging: 100% stainless steel

Method: Forced carbonation

Filling: May 2024, 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: Light Salmon

### Tasting Notes:

Fresh and spritzy with a touch of sweetness and aromas of strawberry and peach

### Wine Analysis:

Alc/Vol: 11.0%

Acidity: 6.00 g/L

pH: 3.26

Residual Sugar: 2g/can or 8g/L