



2023 Bridge Lane Pinot Noir

Grape Varieties: 90% Pinot Noir, 10% Merlot

Appellation: Pays d'Oc, France (Languedoc-Roussillon)

Harvest: September 2023

Fermentation: On average 12-16 days at 62° F

Maceration: 14 days

Malolactic Fermentation: 100%

Maturation: Stainless Steel

Bottling: April 2024, 1800 case equivalents (9L)

Vintage Notes:

2023 was a complicated vintage in France with drought and rains but the Pays d'Oc region was largely spared due to tough and deep roots. Some even called the 2023 harvest in Languedoc-Roussillon "miraculous".

Color: Ruby Red

Tasting Notes:

Medium-bodied, smooth, dry red wine with fresh cherry, wild strawberry and pomegranate notes

Wine Analysis:

Alc/Vol: 13.2%

Acidity: 5.27 g/L

pH: 3.66

Residual Sugar: 4 g/L