



# Stone Bridge Red 2022



An everyday easy-drinking wine perfect for homemade pizza on the grill. The name and bottle art pay tribute to the historic "Cornette's Stone Bridge" located on the original road racing circuit that started in Watkins Glen, NY in 1948.

**APPELLATION:** Finger Lakes

**VINEYARDS:** Purple Foot (Maréchal Foch), Prejean (Noiret)

## WINE PROFILE

**Harvest Date/Brix:** September 20, 2022/20.4° (Foch)

**Harvest Date/Brix:** October 17, 2022/20.4° (Noiret)

**Blend:** 78% Maréchal Foch, 22% Noiret blended on June 20, 2023

**Acidity:** 6.7 g/L

**pH:** 3.92

**Residual Sugar:** 0.43%

**ABV:** 10.9%

**Fermentation:** Eight days in stainless steel tanks (Foch); Fifteen days in open-top bins (Noiret)

**Aging:** Aged separately for nine months in neutral French and American oak barrels

**Bottling:** July 20, 21, & 27, 2023

**Production:** 464 Cases

**Wine Release Date:** September 20, 2023

## VINTAGE NOTES

Although winter was fairly typical, we did have a few nights below -5° which became quite consequential. Spring arrived as expected, stayed cool enough to keep the buds from opening too soon, and for the most part was drier than normal. The summer season was generally hot and dry, so dry, that the region was in an official drought for much of July and August. This dry spell also kept berry size down which in turn contributed to diminished yields. As we moved into September, the pattern changed dramatically: most days were damp and misty, and the urgency to avoid a repeat of 2018 and 2021 kicked harvesting into high gear. Coming into the home stretch the grapes were already two weeks ahead on the ripening curve due to a much lighter crop (winter damage) and a dry summer (drought conditions). By October the skies cleared and what remained out in the vineyard enjoyed an unprecedented stretch of gorgeous warm sunny weather that lasted through November. The 2022 growing season racked up 2632 growing degree days.