



Food and Wine Chickie

Neat thoughts about Food, Wine, Travel & More



Bridge Lane Wines by North Fork's Lieb Cellars

Bridge Lane is Lieb Cellars' second-label and through a rebranding for its 10th vintage, the white and red blends are available in bottles, in 3 liter bag-in-box (equivalent of 4 bottles) and also in disposable kegs.

The popular North Fork, NY winery says there were three reasons why Bridge Lane opted for the unusual formats:

1. They're eco-friendly.
2. They preserve the wine.
3. They're cheaper than glass bottles.

I sampled both wines in their boxes formats – 100% recyclable plastic bag and spout and 100% recyclable cardboard box. Boxes cost \$46 and have a lifespan of about 6 weeks after opening.

The keg format would be ideal for a summer casual party as it's the equivalent of 26 bottles for an affordable \$260. If tapped with a professional wine certified kegerator, it'll last about 2 months. If tapped using a college-type party pump, it'll last 2 days.

2013 Bridge Lane White Blend

I was a bit pessimistic about this wine prior to sipping it, but was pleasantly-surprised by its light yet pleasant flavor and its dryness that made it perfect as a summer sipper but was also nice with light food. Also was great that I could have a glass on a Tuesday night without having to commit to a full bottle.



Medium-yellow with light green hue in the glass, the 2013 Bridge Lane White Blend is light-bodied and nearly completely dry. The nose is light with some green apple and citrus notes. On the palate, this white wine from Long Island offers lemon/lime and floral flavors with a dry, flinty finish.

I served this as an aperitif but it held up nicely to Prosciutto and mango starter.

Pairings: Fish, shellfish, light salad, aperitif.

Style: White Wine

Grape Type(s): 29% Chardonnay, 26% Pinot Blanc, 18% Riesling, 14% Viognier, 9% Sauvignon Blanc, 4% Gewürtzaminer.

2013 Bridge Lane Red Blend

After enjoying the white blend, I was more open-minded when I sampled the red blend. The 2013 Bridge Land Red Blend is purplish red in the glass with faint cherry aromas. This North Fork dry red wine is medium-bodied with the cherry carrying on to the palate along with some pumpkin pie spice on the finish. The Merlot gives this wine some roundness.



Pairings: Pizza, casual barbecue, summer sipper for those who prefer reds.

Style: Red Wine

Grape Type(s): 46% Merlot, 37% Cabernet Sauvignon, 12% Petit Verdot, and 5% Malbec.

Where to Find Bridge Lane

Go online: Bridge Lane wines are available through www.BridgeLaneWine.com or www.Amazon.com.

Hit the East End: Visit any of Lieb Cellars' three tasting rooms on Long Island's North and South Forks.

Stop by your favorite retailer or restaurant in the NY Metro area: Don't see Bridge Lane? Ask for them!

Fly away: Enjoy a glass of Bridge Lane before you jet from JFK: Terminal 4 at Blue Smoke on the Road; Terminal 5 at Five Steak, AeroNuova and Deep Blue restaurants; and Terminal 8 at Vino Volo restaurant and retail store.

Cheer for the Mets: Bridge Lane wines are served at NYC's Citi Field.

Pop over to PA: Purchase wines at PLCB stores, Lincoln Financial Field in Philadelphia, and the Pennsylvania Convention Center.

As of May 2014, Bridge Lane wines will also be available in wine shops and restaurants in NJ, CT and MA.

Cheers,

Veronique

These wines were provided to me for sampling and I am adding them to my repertoire as they're truly enjoyable.