

LIEB CELLARS TASTING MENU

35 COX NECK ROAD • MATTITUCK, NY 11952 • (p) 631.298.1942 • www.liebcellars.com

WINE TASTINGS—CHOOSE YOUR FLIGHT

AROMATIC WHITES

TASTING FEE : \$10

These White Wines are perfect partners to seasonal harvest foods: local farm vegetables and seafood. They have enough body and structure to stand-up to a wide range of cuisines and spices. The first two are our signature whites, not to be missed, and the third is a new release, our first ever “Alsace”-style Pinot Blanc.

INCLUDES TASTINGS OF...

2010 Bridge Lane Merlot Blanc \$17/btl
2009 Reserve Pinot Blanc \$20/btl
2010 Pinot Blanc “Alsace” \$23/btl
2010 Influence Riesling \$20/btl

WINTER FLIGHT

TASTING FEE : \$10

Here are some festive wines perfect for the winter season. All are bright and light, food-friendly, and yes, pair well with game time dishes

INCLUDES TASTINGS OF...

2007 Blanc de Blancs \$35/btl
2010 Park Avenue Rosé \$20/btl
2010 Reserve Chardonnay \$19.11/btl
2010 Reserve Merlot \$19.11/btl

SULTRY REDS

TASTING FEE : \$12

Here are some great reds for game time and winter fare. This flight features complex and elegant red wines with soft round tannins and balanced flavors. Aged in our cellar before release, they are ready to drink right now but will age for several years..

INCLUDES TASTINGS OF...

2008 Bridge Lane Cab Franc \$15/btl
2008 Syrah Reserve \$27/btl
2005 Merlot \$22/btl
2008 Right Coast Red \$30/btl

UPCOMING EVENTS

WINE AND CHOCOLATE PAIRING

Weekends in February
12pm—5pm

Featuring Bon Bons Chocolatier
of Huntington

WINE AND CHEESE PAIRING

Weekends in March
12pm—5pm

Featuring The Village Cheese Shop
of Mattituck

OYSTERFEST

Saturdays in April
1pm—4pm

Featuring local oysterman
and local chefs

WINTER SOIREE

FEBRUARY 12TH
1pm—4pm

Featuring chocolate fountain
& live music



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AROMATIC WHITE WINES: TASTING FEE \$10

2010 BRIDGE LANE MERLOT BLANC

\$17/BTL

NEW RELEASE

Our 2010 Merlot Blanc is created using a particular process similar to fine Champagne. Made from the red Merlot grape, the fruit is harvested early in the season, and delicately crushed to extract the most concentrated juice. The juice has no contact to the red skins of the grape, resulting in the wine's light color. The new 2010 White Merlot shows bright grapefruit and lemongrass aromas accented by flavors of lemon and green apple with a crisp finish of racy acidity.

NOTES

2009 RESERVE PINOT BLANC

\$20/BTL

DOUBLE GOLD MEDAL, 2011 NEW YORK FOOD AND WINE CLASSIC

Our Signature Wine, now elegantly presented in an Alsatian-style bottle, is produced from some of the oldest vines on the North Fork (circa 1982). The 2009 vintage is fermented entirely in stainless steel tanks to display true varietal character featuring notes of apple, pear, and rose petals. As the wine opens, honey and confectionery notes begin to emerge. The palate remains crisp and vibrant with great balance and a long finish of fruit, flora, and minerals. This mouth-watering wine is a perfect match for sushi, oysters, and other fresh local seafood.

NOTES

2010 RESERVE PINOT BLANC "ALSACE"

\$20/BTL

NEW RELEASE

The big bold white wines of France's Alsace are world-rekknowned for complexity, richness, and sophistication and the inspiration for this wine. The 2010 vintage marked the 10-year anniversary of the introduction of Lieb estate wines. To mark the occasion, we wanted to produce something very special, so we created a "Alsace-style" Pinot Blanc, a richer rounder style, with a touch of sweetness (0.86% residual sugar).

NOTES

2010 INFLUENCE RIESLING

\$20/BTL

NEW RELEASE

Produced from 100% Riesling from the Finger Lakes Wine Region. The juice was then processed at Premium Wine Group, a custom crush facility, where it was fermented and then bottled on March 31, 2011. With no added sugar or acids this Riesling is a true expression of pure fruit quality and Finger Lake terroir. The nose opens with hints of fresh apricot, lime, and flint that develop into lush peach and melon aromas. This wine is great as an aperitif or with fresh seafood. It is even bold enough to cut through the richness of pates, any cheese or even grilled meats.

NOTES



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WINTER FLIGHT: TASTING FEE \$10

2007 BLANC DE BLANCS

\$35/BTL

Sparkling wine is ESSENTIAL for the holidays. Our Methode Champenoise sparkling wine is made from 100% Pinot Blanc grapes and on average ages 3 years before being disgorged in small lots to guarantee a crisp, fresh wine. A repeat winner at the prestigious LA International Wine Competition, and named as a top American Sparkling Wine by Wine Spectator, our Blanc de Blancs is perhaps one of our greatest achievements. This brut sparkler boasts a nose redolent of green apple and pear, accented by hints of citrus, honey, and yeast. The palate comes alive with delicate, refreshing, tiny bubbles creating classic pairings with caviar, oysters, smoked fish, or with rich desserts like chocolate mousse or baked Alaska.

NOTES

2010 "PARK AVENUE" ROSÉ

\$20/BTL

Rosé wines get type-cast as summer wines, but in fact they are versatile food friendly wines. Park Avenue Rosé is made from a blend of Chardonnay, Cabernet Sauvignon, and Cabernet Franc grapes. The wine has aromas and flavors of peach and mango with hints of strawberry on the finish. Created exclusively for the Park Avenue Summer Restaurant in Manhattan where they pair the wine with their famous "Hamptons Paella".

NOTES

2010 9/11 COMMEMORATIVE CHARDONNAY **

\$19.11/BTL

This no-malolactic Chardonnay was fermented entirely in stainless steel, and then barrel aged for only 5 months to showcase the quality of the grapes in this vintage. The finished wine exudes bright tropical flavors with an elegant hint of toast adding a touch of complexity. We are honored to introduce this very special wine with one of the greatest vintages ever produced by Lieb Cellars.

NOTES

2010 9/11 COMMEMORATIVE MERLOT **

\$19.11/BTL

This is the first red wine Lieb Cellars has released from the excellent 2010 vintage. This is 100% Merlot, barrel-fermented and released early with relatively little oak-influence. It is fruity and lively, showing the ripeness and potential of the vintage. It will age well but is very quaffable now. We are honored to introduce this very special wine with one of the greatest vintages ever produced by Lieb Cellars.

NOTES

** These wine are produced on behalf of the 9/11 MEMORIAL & MUSEUM in New York City. All profits from the sale of these wine are donated to the National September 11 Memorial and Museum Foundation. Lieb Cellars has been producing wines to benefit 9/11 charities since 2003 and is honored to assist in this charitable mission.

SULTRY RED WINES: TASTING FEE \$12

2008 BRIDGE LANE CAB FRANC

\$15/BTL

Our 2008 Bridge Lane Cabernet Franc shows pronounced aromas of ripe cherry and white pepper. Underlying layers of raspberry, violets, and herbal undertones make for a more complex wine. On the palate, fine fruit tannins contribute to the wines exceptional length and great mouthfeel. The soft finish lingers with flavors of rhubarb and baking spices. Remarkably, in its youth, this wine already shines with bold fruit and smooth flavors.

NOTES

2008 RESERVE SYRAH

\$27/BTL

END OF VINTAGE: ONLY 3 CASES LEFT.

This is a cool climate Syrah without the jammy fruit found in many warm climate Syrah/Shiraz. Instead it is a medium bodied with balanced acidity, showing dark fruit, black pepper, and spiced earth. Well-integrated oak aging produces hints of clove and soft tannins. Syrah is one of our favorite grapes and was also the name of our vineyard mascot, who we lost to kidney disease. This Syrah wine has been created in his memory.

NOTES

2005 RESERVE MERLOT

\$22/BTL

Aged for 18 months in French oak barrels, our 2005 Merlot shows a deep garnet color with hints of purple. An enticing nose of mulberry, pine and cocoa powder is followed by refined notes of sweet fruits. The palate is rich with plum, black cherry and cedar. A smooth and supple mouthfeel is made complete with soft, round tannins. While delicious to drink now, it should age well for many years.

NOTES

2008 RIGHT COAST RED

\$30/BTL

NEW RELEASE

A completely new wine, in our first “bordeaux” bottle, presenting a complex expression of our vineyard terroir. Produced entirely from our estate grapes in the Lieb Vineyard, each varietal was vinified separately, and an assemblage was produced for maximum balance and complexity. It is softer than our Meritage, designed for immediate gratification. We think it is quite hedonistic and will not be confused from wines from either the left coast or the right bank. The flavor profile is ripe cherry and plum, with hints of coffee and tea leaves. Assemblage of 45% Merlot, 20% Cabernet Sauvignon, 20% Cabernet Franc, 12% Malbec, and 3% Petit Verdot.

NOTES
