



Lieb Cellars 2013 Bridge Lane White Blend

by Lenn Thompson in Regions

A few weeks ago, [Lieb Cellars](#) announced and started rolling out a portfolio-wide rebranding. Perhaps the most visible change is to the winery's second-label "Bridge Lane" brand. The brand's new look and logo offer a not-at-all-subtle hint as to the biggest news — several of the wines will now be available in bottle, in 3L bag-in-box and also in disposable kegs.

Look for a post on the rebranding soon, today let's focus on Lieb Cellars 2013 Bridge Lane White Blend, which is \$20 per bottle but \$48 for a box (the equivalent of four bottles).

It's a blend of 26% pinot blanc, 24% chardonnay, 18% riesling, 14% viognier, 9% sauv blanc, 4% gewurztraminer and it smells a lot like you'd imagine — not a huge nose, but nice with citrus-meets-stone fruit aromas and lightly herbal and floral notes.

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Well suited to summer sipping, it's dry and just a bit juicy, showing lemon, tangerine and apricot flavors. A distinct lemon-lime candy note peeks through on the medium-short, clean finish. It's simple, but that's not always a bad thing.

If you come to my house this spring and summer, there's a good chance I'll have a box of this in the fridge for Monday-through-Thursday enjoyment. A few will come with us on our beach vacation too.

Producer: Lieb Cellars

AVA: North Fork of Long Island

Blend: 26% pinot blanc, 24% chardonnay, 18% riesling, 14% viognier, 9% sauv blanc, 4% gewurztraminer

RS: 0

TA: 5.86 g/l

pH: 3.41

Oak Program: None

Production: 810 cases (box and bottle)

Release Date: February 2014

Price: \$20*



(2.5 out of 5, Average-to-Very Good)