



LIEB CELLARS
north fork of long island, ny



2007 Meritage

Grape Varieties: 44% Merlot, 33% Cabernet Sauvignon, 18% Cabernet Franc, 4% Syrah, and 1% Malbec

AVA: North Fork of Long Island

Harvest: October 2007

Yeast

T73: Isolated from a premium Spanish Rioja fermentation
This strain was selected for its ability to enhance the natural aromas and flavors of red wines, creating a full mouthfeel.

Fermentation: Open top, punch down fermentation

Maceration: 17 days on the skins, including 3 days pre-soak

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 15 months in 100% French oak, 15% new oak barrels

Bottling: 322 Cases on September 22, 2009

Vintage / Winemaking Notes

2007 was warm and dry. The skins of the red grapes were so ripe that they were dissolving readily at the crusher, creating quite seductive wines. Temperatures cooled down slightly beginning in August, allowing producers to stretch the harvest and pick fruit at a leisurely pace. All in all, it was nearly a perfect year for growing grapes.

Tasting Notes

Color: Deep cherry red with some rim variation

Nose: A bouquet of dark cherry, blackberry, lead pencils, smoke, dark chocolate, and mushrooms.

Palate: Big flavors aged to exhibit a concentration of lush fruit, hints of earth, and a smooth, complex finish.

Wine Analysis

Alc/Vol: 13.9%

Acidity: 6.15 g/L

pH: 3.70

Residual Sugar: 0.0 g/L