



LIEB CELLARS
north fork of long island, ny

2013 Reserve Sparkling Rosé

Grape Varieties: 66% Pinot Noir, 34% Chardonnay

AVA: North Fork of Long Island

Harvest: September 2013

Yeast

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay. This is the original, steady, low foaming strain which is great for preserving the true flavors of the fruit. This strain is an excellent choice for secondary fermentations of sparkling wine.

Fermentation: 26 days at 64° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 16 months on tirage

Bottling: November 2013, 500 cases produced

Vintage / Winemaking Notes

2013 was a vintage of extremes. Persistent wet and overcast conditions in the spring were followed by near perfect conditions in the summer and fall, with a heat wave in July and August and almost zero rainfall in September and October. Cornell Cooperative Extension called the 2013 vintage "one that vineyard managers live for."

Tasting Notes

Color: Light peach

Nose: Spicy raspberry and peach

Palate: Dry, crisp and vibrant

Wine Analysis

Alc/Vol: 13.2%

Acidity: 8.46 g/L

pH: 2.97

Residual Sugar: 8.67 g/L (6.5ml dosage)

