



LIEB CELLARS
north fork of long island, ny



2012 Reserve Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2012

Yeast: VL1: Selected by the Bordeaux Institute of Oenology Enhances natural varietal aromas and given sufficient nutrients, VL1's relatively slow fermentation rate will ferment to dryness with a minimum of H₂S, SO₂, and VA production.

Fermentation: 40 days at 64° F

Maceration: None

Malolactic Fermentation: 50% at 60°-70° F

Maturation: 67% barrel, 33% steel tank fermented, 6 months in 100% French oak

Bottling: 247 Cases on June 26, 2013

Vintage / Winemaking Notes:

2012 was a very good growing season in the vineyard, with a warm and dry summer. Lower yields and a long growing season allow us to produce consistent, very high-quality wines.

Tasting Notes:

Color: Straw Yellow

Nose: Pineapple, creamy apples, baked apple pie, ripe bosc pear

Palate: Rich and round with creamy apple and light butter with vanilla notes, balanced acidity and a long finish

Wine Analysis:

Alc/Vol: 13.5%

Acidity: 7.08 g/L

pH: 3.23

Residual Sugar: 0.0 g/L