



LIEB CELLARS  
north fork of long island, ny



## 2014 Reserve Cabernet Franc

Grape Varieties: 81% Cabernet Franc, 13% Cabernet Sauvignon, 4% Merlot, and 2% Petit Verdot

AVA: North Fork of Long Island

Harvest: November 2014

Yeast: BRL-97: Isolated at the University of Torino, Italy  
This strain is a fast starter and ferments at a moderate speed, demonstrating good MLF, compatibility and helps retain both color and varietal character.

Fermentation: Open-top, punch-down fermentation

Maceration: 22 days on the skins, including 3 days pre-ferment

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: February 2016, 410 cases produced

### Vintage / Winemaking Notes

2014 saw a near perfect summer and fall with relatively warm, sunny and dry conditions. Yields were higher than average but fruit quality and concentration was extremely high. Along with 2007, 2010, and 2013, vintners expect 2014 to be another of Long Island's best vintages.

### Tasting Notes

Medium-bodied dry red wine with bright red berry notes and hints of spice and earth.

### Wine Analysis

Alc/Vol: 12.8%

Acidity: 5.41 g/L

pH: 3.68

Residual Sugar: 0.0 g/L