



LIEB CELLARS
north fork of long island, ny



2014 Reserve Merlot

Grape Varieties: 83% Merlot, 7% Malbec, 7% Cabernet Sauvignon, 3% Petit Verdot

AVA: North Fork of Long Island

Harvest: October 2014

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: 22 days

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: Jan 2016, 520 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.

Color: Dark garnet

Tasting Notes:

Medium-full bodied, dry red wine with soft mouthcoating tannins, black cherry flavors and a long, smooth finish

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.6 g/L

pH: 3.54

Residual Sugar: 0.0 g/L