



LIEB CELLARS
north fork of long island, ny



2015 Reserve Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2015

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: 36 days at 64° F

Maceration: None

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

Maturation: 67% barrel, 33% steel tank fermented, 8 months in 100% French oak

Bottling: 194 Cases on July 25, 2016

Vintage / Winemaking Notes:

2015 saw near perfect summer conditions - consistently warm and dry with low humidity and timely rainfall. Yields were back down to normal range (2-4 tons/acre) after the abnormally large crop in 2014, and the fruit was clean and ripe with strong flavor concentration.

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: 13.25%

Acidity: 7.08 g/L

pH: 3.23

Residual Sugar: 0.0 g/L