



LIEB CELLARS
north fork of long island, ny



2015 Reserve Pinot Blanc

Grape Varieties: 98% Pinot Blanc, 2% Riesling

AVA: North Fork of Long Island

Harvest: September 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: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 6 months in stainless steel tanks

Bottling: March 2016, 1,400 cases produced

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.

Color: Soft, straw yellow

Tasting Notes:

Dry white wine with racy acidity and flavors of sugared lemon peel, rose petal and seaspray.

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 5.6 g/L

pH: 3.18

Residual Sugar: 0.0 g/L