



LIEB CELLARS
north fork of long island, ny



2011 Reserve Blanc de Blancs

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2011

Yeast:

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay. This is the original, steady, low foaming strain which is great for preserving the true flavors of the fruit. This strain is an excellent choice for secondary fermentations of sparkling wine.

Fermentation: 20 days at 62° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 48 months on tirage

Bottling: December 2011, 880 cases produced

Vintage / Winemaking Notes:

2011 began as an above average year with good weather supporting flowering and abundant fruit-set. In late August the vineyard survived Hurricane Irene which set up a warm wet weather pattern. Whites were harvested earlier than normal and were expressive and balanced.

Color: Golden straw

Tasting Notes:

Light and bright sparkling wine with notes of green apple, pear, honey and yeast. Boasts delicate, refreshing bubbles.

Wine Analysis:

Alc/Vol: 12.5%

Acidity: 8.5 g/L

pH: 3.00

Residual Sugar: 12.0 g/L (9.0ml dosage)