



LIEB CELLARS
north fork of long island, ny



2013 Sparkling Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2013

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: 24 days at 62° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 42 months on tirage

Bottling: December 2013, 1020 cases produced

Vintage / Winemaking Notes:

2013 was a vintage of extremes. Persistent wet and overcast conditions in the spring were followed by near perfect conditions in the summer and fall, with a heat wave in July and August and almost zero rainfall in September and October. Cornell Cooperative Extension called the 2013 vintage "one that vineyard managers live for."

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: 13.2%

Acidity: 8.3 g/L

pH: 2.95

Residual Sugar: 9.33 g/L (7.0ml dosage)