



LIEB CELLARS
north fork of long island, ny

2015 Reserve Sparkling Rosé

Grape Varieties: 80% Pinot Noir, 20% Chardonnay

AVA: North Fork of Long Island

Harvest: September 2015

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: 26 days at 64° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 16 months on tirage

Bottling: February 2016, 420 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.

Tasting Notes

Color: Light peach

Nose: Spicy raspberry and peach

Palate: Dry, crisp and vibrant

Wine Analysis

Alc/Vol: 13.2%

Acidity: 8.46 g/L

pH: 2.97

Residual Sugar: 8.67 g/L (6.5ml dosage)

