



LIEB CELLARS
north fork of long island, ny



2015 Reserve Cabernet Franc

Grape Varieties: 85% Cabernet Franc, 9% Cabernet Sauvignon, 4% Merlot, and 2% Petit Verdot

AVA: North Fork of Long Island

Harvest: November 2015

Yeast: BRL-97: Isolated at the University of Torino, Italy
This strain is a fast starter and ferments at a moderate speed, demonstrating good MLF, compatibility and helps retain both color and varietal character.

Fermentation: Open-top, punch-down fermentation

Maceration: 22 days on the skins, including 3 days pre-ferment

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: January 2017, 335 cases produced

Vintage / Winemaking Notes

The 2015 growing season presented some challenges and required a proactive vineyard management approach. A hot dry summer culminated in a period of heavy rainfall, humidity and some fungal pressure in late summer and early fall. We ripened clean fruit, however, and scored the harvest a B+. 2015 wines will be restrained and nuanced.

Tasting Notes

Medium-bodied dry red wine with bright red berry notes and hints of spice and earth.

Wine Analysis

Alc/Vol: 12.8%

Acidity: 5.71 g/L

pH: 3.54

Residual Sugar: 0.0 g/L