



LIEB CELLARS
north fork of long island, ny



2015 Reserve Merlot

Grape Varieties: 81% Merlot, 9% Cabernet Sauvignon, 5% Cabernet Franc, 3% Malbec, 2% Petit Verdot

AVA: North Fork of Long Island

Harvest: October 2015

Yeast:

T73: Isolated from a premium Spanish Rioja fermentation This strain was selected for its ability to enhance the natural aromas and flavors of red wines, creating a full mouthfeel.

Fermentation: Open top, punch down fermentation

Maceration: 22 days

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: Jan 2017, 473 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-full bodied, dry red wine with soft mouthcoating tannins, black cherry flavors and a long, smooth finish

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 6.44 g/L

pH: 3.39

Residual Sugar: 0.0 g/L