



LIEB CELLARS
north fork of long island, ny



2016 Reserve Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2016

Yeast: VL1: Selected by the Bordeaux Institute of Oenology Enhances natural varietal aromas and given sufficient nutrients, VL1's relatively slow fermentation rate will ferment to dryness with a minimum of H₂S, SO₂, and VA production.

Fermentation: 36 days at 64° F

Maceration: None

Malolactic Fermentation: 60% at 60°-70° F

Maturation: 67% barrel, 33% steel tank fermented, 8 months in 100% French oak

Bottling: 199 Cases on July 21, 2017

Vintage / Winemaking Notes:

The 2016 growing season presented some unique weather events and required a proactive vineyard management approach. A hot dry summer culminated in periods of heavy rainfall and humidity in late summer and early fall. We ripened clean and flavorful fruit, however, and 2016 wines will be restrained and nuanced.

Tasting Notes:

Color: Straw Yellow

Nose: Pineapple, creamy apples, baked apple pie, ripe bosc pear

Palate: Rich and round with creamy apple and light butter with vanilla notes, balanced acidity and a long finish

Wine Analysis:

Alc/Vol: 13.2%

Acidity: 7.08 g/L

pH: 3.23

Residual Sugar: 0.0 g/L