



LIEB CELLARS

north fork of long island, ny



2016 Reserve Pinot Blanc

Grape Varieties: 98% Pinot Blanc, 2% Riesling

AVA: North Fork of Long Island

Harvest: September 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: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 6 months in stainless steel tanks

Bottling: April 2016, 1,007 cases produced

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.

Color: Soft, straw yellow

Tasting Notes:

Dry white wine with racy acidity and flavors of sugared lemon peel, rose petal and seaspray.

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 6.19 g/L

pH: 3.35

Residual Sugar: 0.0 g/L