



LIEB CELLARS
north fork of long island, ny



2016 Estate Cabernet Franc

Grape Varieties: 80% Cabernet Franc, 14% Cabernet Sauvignon, 4% Petit Verdot, and 2% Merlot

AVA: North Fork of Long Island

Harvest: November 2016

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 2018, 226 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.

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: 5.28 g/L

pH: 3.58

Residual Sugar: 0.0 g/L