



LIEB CELLARS
north fork of long island, ny

2016 Estate Sparkling Rosé

Grape Varieties: 80% Pinot Noir, 20% Chardonnay

AVA: North Fork of Long Island

Harvest: September 2016

Yeast

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay. This is the original, steady, low foaming strain which is great for preserving the true flavors of the fruit. This strain is an excellent choice for secondary fermentations of sparkling wine.

Fermentation: 26 days at 64° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 16 months on tirage

Bottling: February 2017, 420 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

Color: Light peach

Nose: Spicy raspberry and peach

Palate: Dry, crisp and vibrant

Wine Analysis

Alc/Vol: 13.2%

Acidity: 8.46 g/L

pH: 2.97

Residual Sugar: 8.67 g/L (6.5ml dosage)

