



LIEB CELLARS  
north fork of long island, ny



## 2017 Estate Pinot Blanc

Grape Varieties: 98% Pinot Blanc, 2% Riesling

AVA: North Fork of Long Island

Harvest: September 2017

### 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 H<sub>2</sub>S, SO<sub>2</sub>, and VA production.

Fermentation: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 6 months in stainless steel tanks

Bottling: April 2018, 800 cases produced

### Vintage / Winemaking Notes:

The 2017 growing season was very favorable. We experienced rain and cooler than normal temps in Spring that delayed bud break but a warm, dry phase in June and July caught us up. Whites and reds were both harvested later than normal and yields were slightly lower than average. We ripened clean and flavorful fruit, and 2017 wines will be bright and expressive.

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