



LIEB CELLARS
north fork of long island, ny



2018 Estate Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2018

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, 10 months in 100% French oak

Bottling: April 2019, 220 cases

Vintage / Winemaking Notes:

2018 was a challenging growing season which required a diligent vineyard management approach. To promote airflow through the canopy, we were proactive with hand leaf removal and our sustainable spray program. Aug-Oct saw double the average rainfall during the period. Despite this, heat spikes in August helped push the fruit for sparkling wine, still white and rosé to clean maturity. The grapes for our red wines were picked approximately two weeks later than normal to allow for maximum flavor development.

Tasting Notes:

Color: Straw Yellow

Nose: Ripe bosc pear, apple, light vanilla

Palate: Round and smooth but with balanced acidity and a long finish

Wine Analysis:

Alc/Vol: 13.2%

Acidity: 6.35 g/L

pH: 3.28

Residual Sugar: 0.0 g/L