



LIEB CELLARS
north fork of long island, ny



2018 Estate Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 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: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 6 months in stainless steel tanks

Bottling: March 2019, 1100 cases produced

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.

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: 6.29 g/L

pH: 3.16

Residual Sugar: 0.0 g/L