



LIEB CELLARS  
north fork of long island, ny



## 2018 Estate Cabernet Franc

Grape Varieties: 78% Cabernet Franc, 22% Cabernet Sauvignon

AVA: North Fork of Long Island

Harvest: November 2018

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: August 2019, 414 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.

### 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: 5.27 g/L

pH: 3.65

Residual Sugar: 0.0 g/L