



LIEB CELLARS
north fork of long island, ny



2018 Estate Merlot

Grape Varieties: 76% Merlot, 18% Cabernet Sauvignon, 3% Cabernet Franc, 3% Pinot Noir

AVA: North Fork of Long Island

Harvest: October 2018

Yeast:

T73: Isolated from a premium Spanish Rioja fermentation This strain was selected for its ability to enhance the natural aromas and flavors of red wines, creating a full mouthfeel.

Fermentation: Open top, punch down fermentation

Maceration: 22 days

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: August 2019, 469 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-full bodied, dry red wine with soft mouthcoating tannins, black cherry flavors and a long, smooth finish

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.68 g/L

pH: 3.51

Residual Sugar: 0.0 g/L