



LIEB CELLARS
north fork of long island, ny



2019 Estate Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2019

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: June 2020, 327 cases

Vintage / Winemaking Notes:

2019 was a banner vintage. Spring saw relatively cool temps and greater than average rainfall, but near perfect summer and early fall conditions more than made up for it. September was particularly ideal, with warm temps and very little rainfall. The fruit came in clean and with ripeness levels higher than we've seen since 2013, all balanced by fresh acidity. 2019 wines will be expressive and beautifully balanced.

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: 4.73 g/L

pH: 3.40

Residual Sugar: 0.0 g/L