



LIEB CELLARS  
north fork of long island, ny



## 2019 Estate Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 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 H<sub>2</sub>S, SO<sub>2</sub>, and VA production.

Fermentation: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 6 months in stainless steel tanks

Bottling: March 2020, 1274 cases produced

### 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.

Color: Soft, straw yellow

### Tasting Notes:

Dry white wine with bright 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