



LIEB CELLARS
north fork of long island, ny



2019 Estate Cabernet Franc

Grape Varieties: 94% Cabernet Franc, 2% Cabernet Sauvignon, 2% Merlot, 2% Petit Verdot

AVA: North Fork of Long Island

Harvest: November 2019

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 2020, 764 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.

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: 5.11 g/L

pH: 3.89

Residual Sugar: 0.0 g/L