



LIEB CELLARS  
north fork of long island, ny



## 2019 Estate Merlot

Grape Varieties: 94% Merlot, 5% Malbec, 1% Petit Verdot

AVA: North Fork of Long Island

Harvest: October 2019

### 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 2020, 781 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-full bodied, dry red wine with soft mouthcoating tannins, black cherry flavors and a long, smooth finish

### Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.75 g/L

pH: 3.55

Residual Sugar: 0.0 g/L