



LIEB CELLARS

north fork of long island, ny

2019 Estate Sparkling Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2019

Yeast:

EC-1118: Prise De Mousse, isolated from the Institute Oenologique de Champagne à Epernay. This is the original, steady, low foaming strain which is great for preserving the true flavors of the fruit. This strain is an excellent choice for secondary fermentations of sparkling wine.

Fermentation: 24 days at 62° F

Maceration: None

Malolactic Fermentation: 0%

Bottling: March 2020, 431 cases produced

Maturation: 22 months on tirage average

Vintage 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: Golden straw

Tasting Notes:

Light and bright sparkling wine with notes of green apple, pear, honey and yeast. Boasts delicate, refreshing bubbles.

Wine Analysis:

Alc/Vol: 12.2%

Acidity: 8.66 g/L

pH: 2.89

Residual Sugar: 9.33 g/L (7.0ml dosage)

