



**LIEB CELLARS**  
north fork of long island, ny



## 2020 Estate Cabernet Franc

Grape Varieties: 75% Cabernet Franc, 20% Cabernet Sauvignon, 5% Teroldego

AVA: North Fork of Long Island

Harvest: November 2020

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 2021, 642 cases produced

### Vintage / Winemaking Notes

2020 saw extremes on either end of the growing season. Spring and summer were close to flawless. Warm, dry conditions pushed ripening along at a faster than average pace, but dewy mornings necessitated leaf pulling to promote air circulation. Grapes for sparkling, whites and rosé were all picked under ideal, sunny conditions with many lots at record ripeness. In mid-late October, however, Mother Nature gifted us with three weeks of heavy intermittent rainfall that proved challenging for our red wine harvest.

### 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: 4.48 g/L

pH: 3.72

Residual Sugar: <1 g/L

