



LIEB CELLARS
north fork of long island, ny



2020 Estate Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2020

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 H₂S, SO₂, and VA production.

Fermentation: 36 days at 64° F

Maceration: None

Malolactic Fermentation: 60% at 60°-70° F

Maturation: 67% barrel, 33% steel tank fermented, 10 months in 100% French oak

Bottling: August 2021, 334 cases

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:

A lightly oaked chardonnay with balanced acidity and flavors of pear, apple and a hint of toasty vanilla

Wine Analysis:

Alc/Vol: 13.2%

Acidity: 5.8 g/L

pH: 3.47

Residual Sugar: <1 g/L

