



LIEB CELLARS
north fork of long island, ny

2020 Estate Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 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: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 8 months in stainless steel tanks

Bottling: June 2021, 1014 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.

Color: Soft, straw yellow

Tasting Notes:

Dry white wine with bright acidity and flavors of sugared lemon peel, rose petal and seaspray

Wine Analysis:

Alc/Vol: 11.9%

Acidity: 5.97 g/L

pH: 3.22

Residual Sugar: less than 1%

