



LIEB CELLARS

north fork of long island, ny

2020 Estate Sparkling Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2020

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: January 2021, 334 cases produced

Maturation: 22 months on tirage average

Vintage 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: 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: 8.02 g/L

pH: 3.15

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

