



LIEB CELLARS
north fork of long island, ny

2020 Estate Sparkling Rosé

Grape Varieties: 80% Pinot Noir, 20% Chardonnay

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: 26 days at 64° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 16 months on tirage average

Bottling: January 2021, 469 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

Color: Light peach

Nose: Spicy raspberry and peach

Palate: Dry, crisp and vibrant

Wine Analysis

Alc/Vol: 12.0%

Acidity: 8.56 g/L

pH: 2.96

Residual Sugar: 8.67 g/L (6.5ml dosage)

