



LIEB CELLARS
north fork of long island, ny



2021 Estate Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2021

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: July 2022, 334 cases

Vintage / Winemaking Notes:

2021 was a challenging vintage. Spring was warm and promising, summer was hot and wet, and fall was a bit wild, with several heavy rain events. Early October heat and sunshine saved the day, though, and advanced ripening enough to deliver quality fruit. Wines will be subtle and balanced because of low sugar levels but mature flavors.

Tasting Notes:

A lightly oaked chardonnay with balanced acidity and flavors of citrus, golden apple and a touch of toasted vanilla.

Wine Analysis:

Alc/Vol: 13.2%

Acidity: 5.8 g/L

pH: 3.47

Residual Sugar: <1 g/L

