



LIEB CELLARS
north fork of long island, ny



2021 Estate Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 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: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 8 months in stainless steel tanks

Bottling: April 2022, 1512 cases produced

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.

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: 5.78 g/L

pH: 3.11

Residual Sugar: less than 1%

