



LIEB CELLARS

north fork of long island, ny

## 2021 Estate Sparkling Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2021

### 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: February 2022, 333 cases produced

Maturation: 22 months on tirage average

### Vintage 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: 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)

