



**LIEB CELLARS**  
north fork of long island, ny



## 2021 Estate Sparkling Rosé

Grape Varieties: 79% Pinot Noir, 21% Chardonnay

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: 26 days at 64° F

Maceration: None

Malolactic Fermentation: 0%

Bottling: February 2022, 436 cases produced

Maturation: 16 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: 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)

