



LIEB CELLARS  
north fork of long island, ny

## 2022 Estate Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2022

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 H<sub>2</sub>S, SO<sub>2</sub>, and VA production.

Fermentation: 40 days at 60 °F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 8 months in stainless steel tanks

Bottling: June 2023, 1060 cases produced

Vintage / Winemaking Notes:

The 2022 growing season was excellent. Summer was hot, dry and near perfect. The lack of rainfall was unprecedented but mitigated by drip irrigation and a few much-needed rain events in September and October. Harvest of red wine grapes was 2 weeks ahead of normal years with brix at the highest levels seen in the history of the region. Yields were down, quality was extremely high.

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: 5.60 g/L

pH: 3.03

Residual Sugar: <1 g/L

