

LIEB CELLARS TASTING MENU

35 COX NECK ROAD • MATTITUCK, NY 11952 • (p) 631.298.1942 • www.liebcellars.com

WINE TASTINGS - CHOOSE YOUR FLIGHT

RESERVE WINES

our signature award winners

TASTING FEE : \$8

Made from the first pressing of the grapes, our Reserve Wines offer elegance and complexity with pure expression of the grape varietal and vineyard terroir. These award-winning wines have long-term aging potential and are served at many of the finest restaurants and wine shops from Montauk to Manhattan.

INCLUDES TASTINGS OF...

2008 Reserve Pinot Blanc - \$20/btl
2006 Reserve Chardonnay - \$20/btl
2006 Reserve Cabernet Franc - \$20/btl
2004 Reserve Merlot - \$20/btl

BRIDGE LANE WINES

great style, great value

TASTING FEE : \$8

Our second label wines, called 'Bridge Lane' are named after the road on the eastern border of our vineyards. These wines offer New World style, with fresh, bright fruit and approachable flavors. Bridge Lane wines are truly the perfect 'everyday wines' as they can be enjoyed young, by themselves or paired with food.

INCLUDES TASTINGS OF...

NV Bridge Lane Bubbly Silver - \$27/btl
2008 Bridge Lane Chardonnay - \$15/btl
2009 Bridge Lane Rosé - \$15/btl
2005 Bridge Lane Merlot - \$15/btl

SUMMERTIME SIPPERS

wines that beat the heat

TASTING FEE : \$8

These are our favorite wines for summertime. Perfect for parties, great for your barbecue, and refreshing on those hot summer days. Our White Merlot is perfect for sipping poolside. Try some Rosé or Merlot when you grill. And be sure to pair our Reserve Cabernet Franc, slightly chilled, with dishes featuring spicy marinades.

INCLUDES TASTINGS OF...

2008 Bridge Lane White Merlot - \$15/btl
2009 Bridge Lane Rosé - \$15/btl
2006 September Mission Merlot - \$9.11/btl
2006 Reserve Cabernet Franc - \$20/btl

À LA CARTE MENU - \$4.00 EACH

2008 Syrah - \$27/btl

Medium bodied with balanced acidity, showing flavors of black berry fruit and spiced earth. 20% of the proceeds from sales of this wine will be donated to the non-profit Animal Medical Center in NYC for research and treatment of kidney disease in animals.

2005 Meritage - \$45/btl

Our most exclusive, age-worthy wine is a blend of 70% Merlot, 13% Cabernet Sauvignon, 9% Malbec, 5% Syrah, and 3% Cabernet Franc.

UPCOMING EVENTS

THE SUMMER OF LIEB

August - All Month Long

11 - 5 pm

featuring
daily specials and tastings
Ask us about today's offer!

HARVEST Wine Auction & Celebration of Long Island's East

Sept 24 - 25th

join the wineries of Eastern Long
Island for the Fall harvest, festival
tasting, and gala dinner

WINE CLUB FALL PICK UP PARTY

Sunday September 26

1 - 4 pm

our annual Harvest Celebration,
wine tasting, case sales, live music,
food, raffles, and more!

SPECIAL WINES OF CHILE TASTING

Sunday October 3, 2010

1 - 4 pm

taste our Chilean imports at this
one of a kind, exclusive wine tasting
event - food, music, and more

Lieb Cellars Wine Club Members Receive One Complimentary Tasting or One Complimentary Glass of Wine



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RESERVE WINES : TASTING FEE \$8

2008 RESERVE PINOT BLANC

\$20/BTL

NEW RELEASE. Our Signature Wine is produced from some of the oldest vines on the North Fork (circa 1982). The 2008 vintage is fermented entirely in stainless steel tanks to display true varietal character featuring notes of apple, pear, and rose petals. As the wine opens, honey and confectionery notes begin to emerge. The palate remains crisp and vibrant with great balance and a long finish of fruit, flora, and minerals. This mouth-watering wine is a perfect match for sushi, oysters, and other fresh local seafood.

Named one of the "Top American Value Wines" - NY Times, May 2009

Silver Medal - 2010 Finger Lakes International Wine Competition

Bronze Medal - 2010 San Francisco Chronicle Wine Competition

Bronze Medal - 2010 Florida State Fair Wine Competition

NOTES

2006 RESERVE CHARDONNAY

\$20/BTL

A blend of both tank-fermented and barrel-fermented fruit, this Chardonnay opens with aromas of pear and baked apple that develop into lush, nutty lees characters. The palate is rich and creamy with mouth filling marzipan and almond notes. Undertones of tropical fruit and vanilla linger creating a velvety impression with a long, round finish.

88 pts Wine Spectator, November 15, 2009

Silver Medal - 2009 Grand Harvest Awards Wine Competition

Bronze Medal - 2009 International Eastern Wine Competition

Bronze Medal - 2009 Finger Lakes International Wine Competition

Bronze Medal - 2009 New York Wine and Food Classic

Bronze Medal - 2010 San Francisco Chronicle Wine Competition

NOTES

2006 RESERVE CABERNET FRANC

\$20/BTL

The 2006 Reserve Cabernet Franc opens with unique floral aromatics of lavender and rose petal. Herbs and spices take a backseat to fruit forward notes of red raspberry, red currents, and red cherry. Subtle spearmint adds a fresh twist. The palate has nice structure with lively acidity up front and fruit tannins suppling the mid-palate. These bolder flavors slowly dissolve into a soft, integrated finish of red fruit and earth.

NOTES

2004 RESERVE MERLOT

\$20/BTL

Aged for 18 months in French oak barrels, our 2004 Merlot shows a deep garnet color with hints of purple. An enticing nose of mulberry, pine and cocoa powder is followed by refined notes of sweet fruits. The palate is rich with plum, black cherry and cedar. A smooth and supple mouthfeel is made complete with soft, round tannins. While delicious to drink now, it should age well for many years.

Silver Medal - Finger Lakes International Wine Competition

Bronze Medal - 2009 New York Wine and Food Classic

NOTES

BRIDGE LANE WINES : TASTING FEE \$8

NV BRIDGE LANE BUBBLY SILVER

\$27/BTL

NEW RELEASE

This brand new Methode Champenoise sparkling wine is classically styled in the traditions of the fine champagnes of France. A blend of 60% Chardonnay and 40% Pinot Noir, this wine ages 2 years on the lees producing a bouquet of yeast, toast, and baked bread. The Pinot Noir adds an earthiness while the Chardonnay brings about deeper flavors of baked apple and honey wrapped within soft, creamy bubbles. Elegant but full bodied, try this wine with seafood and sushi, foie gras, patés, and triple cream cheeses. Also great for graduations, weddings, and other celebrations.

NOTES

2008 BRIDGE LANE CHARDONNAY

\$15/BTL

NEW RELEASE

This wine has been fermented entirely in stainless steel tanks to retain the purity of the Chardonnay character. The style emphasizes bright aromas of stone fruit and green apple along with some tropical notes. Crisp, clean flavors delight the palate leaving a fresh finish and a lingering minerality with a subtle earthy edge. This wine is extremely versatile, and with its light body and liveliness on the palate, it can be served as an aperitif or with any light fare.

85 pts Wine Enthusiast, April, 2010

Bronze Medal - 2010 International Eastern Wine Competition

Bronze Medal - 2010 Finger Lakes International Wine Competition

NOTES

2009 BRIDGE LANE ROSÉ

\$15/BTL

NEW RELEASE

Our first Rosé release since 2007, the 2009 vintage is made from an interesting blend of 50% Cabernet Sauvignon, 32% Merlot, and 18% Pinot Blanc grapes. This quintessential summer wine is crisp and dry with aromas of strawberries and watermelon followed by delicate floral nuances and a hint of grapefruit and honeydew melon. Rosé is the BEST for summer grilling. Try ours with barbecue, pasta, or potato salads.

NOTES

2005 BRIDGE LANE MERLOT

\$15/BTL

A Bordeaux style blend of 88% Merlot, 7% Cab Sauvignon, 3% Cab Franc, and 2% Petit Verdot make our second label Merlot quite an interesting wine. Aged 10 months in 15% new French oak barrels, this wine is one of the biggest Bridge Lane wines we have ever produced. A deep purple color and dark fruit aromas of plum, blueberry, and blackberry entice the nose. A rich mid-palate is complimented by a finish of integrated tannins and balanced acidity. This is still a great every-day red that will pair with everything from grilled meats to pizza or pasta.

Bronze Medal - 2009 Florida State Fair and International Wine Competition

Bronze Medal - 2009 New York Wine and Food Classic

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LIEB'S WINES OF SUMMER : TASTING FEE \$8



2008 BRIDGE LANE WHITE MERLOT

\$15/BTL

Our 2008 Merlot Blanc (white merlot) is created using a particular process similar to fine Champagne. Made from the red Merlot grape, the fruit is harvested early in the season, and delicately crushed to extract the most concentrated juice; full of bright fruit flavors and balanced acidity. The juice has no contact to the red skins of the grape, resulting in the wines light color. This wine is great as an aperitif or for sipping poolside. It is sure to quench your thirst on the hottest of summer days.

Proceeds of this exclusive wine go to The Carol M. Baldwin Breast Cancer Research Fund, supporting both new and established researchers investigating the causes, prevention and treatment of breast cancer.

www.findacure.org

NOTES

2009 BRIDGE LANE ROSÉ

\$15/BTL

NEW RELEASE! Our first Rosé release since 2007, the 2009 vintage is made from a blend of 50% Cabernet Sauvignon, 32% Merlot, and 18% Pinot Blanc grapes. This quintessential summer wine is crisp and dry with aromas of strawberries and watermelon followed by delicate floral nuances and a hint of grapefruit and honeydew melon. Rosé is the BEST for summer grilling. Try ours with barbecue, pasta, or potato salads.

NOTES



2006 SEPTEMBER MISSION MERLOT

\$9.11/BTL

Dark fruit notes are accented by hints of vanilla, smoke and white pepper. With mild oak aging and tannins that will soften with age, this is an excellent red table wine that can be cellared or enjoyed today, pairing with everything from grilled meats, to pizza or pasta.

Lieb Cellars is proud to assist the September's Mission Foundation in its fund-raising program, the "9/11 Campaign". For each bottle purchased Lieb Cellars donates 91.1 cents to the fund, which provides educational and cultural programs to remember the victims of 9/11 and to fund the 9/11 Living Memorial Project. A good value and a great cause!

www.septembersmission.org

NOTES

2006 RESERVE CABERNET FRANC

\$20/BTL

The 2006 Reserve Cabernet Franc opens with unique floral aromatics of lavender and rose petal. Herbs and spices take a backseat to fruit forward notes of red raspberry, red currents, and red cherry. Subtle spearmint adds a fresh twist. The palate has nice structure with lively acidity up front and fruit tannins suppling the mid-palate. In the UK, chilled Cabernet Franc is a favorite summer wine style. Think of it as you would a Beaujolais, but with a little more tannin and leafy greenness, pairing wonderfully with red meats and heavy game, shish kabobs on the grill, and any dish featuring a spicy marinade.

NOTES



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À LA CARTE WINES : TASTING FEE \$4 EACH

2008 SYRAH

\$27/BTL

This is a cool climate Syrah without the jammy fruit found in many warm climate Syrah/Shiraz. Instead it is a medium bodied with balanced acidity, showing black fruit and spiced earth. Well-integrated oak aging produces hints of clove and soft tannins.

Syrah is one of our favorite grapes and was also the name of our vineyard mascot, who we lost to kidney disease. This Syrah wine has been created in his memory. 20% of the proceeds from sales of this wine will be donated to the non-profit Animal Medical Center in NYC for research and treatment of kidney disease in animals.

www.amcny.org

www.amcny.org/supportamc/syrah.aspx

NOTES

2005 MERITAGE

\$45/BTL

Our most exclusive wine is a blend of 70% Merlot, 13% Cabernet Sauvignon, 9% Malbec, 5% Syrah, and 3% Cabernet Franc. Only made from the best harvests, using ultra low-yield farming techniques (one grape cluster per shoot), this wine is designed for maximum age potential. Floral notes of lavender and violet permeate the nose leading to a deeper bouquet of raspberry, plum and subtle hints of mocha. The palate is deep, layered, and delicious with undertones of white pepper and mint. Drink now or cellar.

Silver Medal - 2009 Finger Lakes International Competition

Bronze Medal - 2009 New York Wine and Food Classic

NOTES
