



LIEB CELLARS
north fork of long island, ny



2017 Estate Cabernet Franc

Grape Varieties: 96% Cabernet Franc, 4% Merlot

AVA: North Fork of Long Island

Harvest: November 2017

Yeast: BRL-97: Isolated at the University of Torino, Italy
This strain is a fast starter and ferments at a moderate speed, demonstrating good MLF, compatibility and helps retain both color and varietal character.

Fermentation: Open-top, punch-down fermentation

Maceration: 22 days on the skins, including 3 days pre-ferment

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: September 2018, 411 cases produced

Vintage / Winemaking Notes

The 2017 growing season was very favorable. We experienced rain and cooler than normal temps in Spring that delayed bud break but a warm, dry phase in June and July caught us up. Whites and reds were both harvested later than normal and yields were slightly lower than average. We ripened clean and flavorful fruit, and 2017 wines will be bright and expressive.

Tasting Notes

Medium-bodied dry red wine with bright red berry notes and hints of spice and earth.

Wine Analysis

Alc/Vol: 12.8%

Acidity: 5.28 g/L

pH: 3.58

Residual Sugar: 0.0 g/L