



LIEB CELLARS
north fork of long island, ny



2017 Estate Merlot

Grape Varieties: 90% Merlot, 5% Cabernet Sauvignon,
5% Petit Verdot

AVA: North Fork of Long Island

Harvest: October 2017

Yeast:

T73: Isolated from a premium Spanish Rioja fermentation This strain was selected for its ability to enhance the natural aromas and flavors of red wines, creating a full mouthfeel.

Fermentation: Open top, punch down fermentation

Maceration: 22 days

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: September 2018, 623 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-full bodied, dry red wine with soft mouthcoating tannins, black cherry flavors and a long, smooth finish

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 6.44 g/L

pH: 3.39

Residual Sugar: 0.0 g/L