



LIEB CELLARS
north fork of long island, ny



2017 Sparkling Pinot Blanc

Grape Varieties: 100% Pinot Blanc

AVA: North Fork of Long Island

Harvest: September 2017

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: 24 days at 62° F

Maceration: None

Malolactic Fermentation: 0%

Bottling: November 2017, 921 cases produced

Maturation: 22 months on tirage average

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.

Color: Golden straw

Tasting Notes:

Light and bright sparkling wine with notes of green apple, pear, honey and yeast. Boasts delicate, refreshing bubbles.

Wine Analysis:

Alc/Vol: 13.2%

Acidity: 8.3 g/L

pH: 2.95

Residual Sugar: 9.33 g/L (7.0ml dosage)