



LIEB CELLARS
north fork of long island, ny

2017 Estate Sparkling Rosé

Grape Varieties: 80% Pinot Noir, 20% Chardonnay

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: 26 days at 64° F

Maceration: None

Malolactic Fermentation: 0%

Maturation: 16 months on tirage

Bottling: February 2018, 181 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

Color: Light peach

Nose: Spicy raspberry and peach

Palate: Dry, crisp and vibrant

Wine Analysis

Alc/Vol: 12.0%

Acidity: 8.46 g/L

pH: 2.97

Residual Sugar: 8.67 g/L (6.5ml dosage)

