



LIEB CELLARS  
north fork of long island, ny



## 2021 Estate Cabernet Franc

Grape Varieties: 75% Cabernet Franc, 20% Cabernet Sauvignon, 5% Teroldego

AVA: North Fork of Long Island

Harvest: October 2021

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: August 2022, 792 cases produced

### Vintage / Winemaking Notes

2021 was a challenging vintage. Spring was warm and promising, summer was hot and wet, and fall was a bit wild, with several heavy rain events. Early October heat and sunshine saved the day, though, and advanced ripening enough to deliver quality fruit. Wines will be subtle and balanced because of low sugar levels but mature flavors.

### Tasting Notes

Aromatic and well-balanced with notes of violets, raspberry and black pepper.

### Wine Analysis

Alc/Vol: 12.8%

Acidity: 5.70 g/L

pH: 3.62

Residual Sugar: <1 g/L

