



# 2021 Lieb Estate Cabernet Franc

North Fork of Long Island

## Wine Specs

Blend: 75% Cabernet Franc, 20% Cabernet Sauvignon, and 5% Teroldego

Harvested: October 2021

Malolactic Fermentation: 100%

Aging: 10 months, Hungarian oak

Bottling: August 2022

Alc/Vol: 12.8%

Acidity: 5.70 g/L

pH: 3.62

RS: 0 g/L



## Wine Specs

Aromatic and well-balanced with notes of violets, raspberry and black pepper. The 2021 growing season was tumultuous, with a hot wet summer with several heavy rain events leading to lower alcohol levels. A lighter bodies Cabernet Franc, this vintage expression brings bright red fruit notes to the pallet and has soft tannins on the finish.

## Winemaker's Notes

Fermented in open-top tanks, the wine spent 22 days on the skins, including 3 days pre-ferment undergoing the punchdown method throughout. Aged for 10 months in Hungarian oak before bottling. 792 cases were made.

## Awards & Ratings

- 91pt Rating from James Suckling
- Gold Medal from Finger Lakes International Wine & Spirits Comp.

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