2023 Lieb Estate Cabernet Franc

North Fork of Long Island

Wine Specs

Blend: 88% Cabernet Franc, 9% Cabernet Sauvignon, 3% Malbec

Harvested: October 26 - 30 2023

Malolactic Fermentation: 100%

Aging: 14 months, Hungarian oak

Bottling: January 2025

Alc/Vol: 12.9%

Acidity: 5.24 g/L

pH: 3.67

RS: 0 g/L

Wine Specs

The 2023 Cabernet Franc opens with an expressive bouquet of violets and fresh raspberry, offering a lifted floral note layered with bright red fruit aromas. On the palate, juicy flavors of black cherry and ripe plum unfold, framed by supple, medium tannins that lend gentle structure without overwhelming the fruit. Medium-bodied and elegantly textured, the wine strikes a harmonious balance between plush richness and vibrant acidity, keeping the finish fresh and lingering.

Winemaker's Notes

Fermented in open-top tanks, the wine spent 20 days on the skins, including 3 days pre-ferment undergoing the punchdown method throughout. Aged for 14 months in Hungarian oak before bottling. 534 cases made

Awards & Ratings

- 90pt Rating from James Suckling

wholesale@liebcellars.com
(631)-734-1100
13050 Oregon Rd, P.O. Box 523
Cutchogue, NY 11935