



2023 Lieb Estate Chardonnay

North Fork of Long Island

Wine Specs

Blend: 100% Chardonnay

Malolactic Fermentation: 0%

Maturation: 5 months "sur-lei"

Aging: 45% Stainless Steel, 55%
oak aging (7m)

Bottling: 7/19/24

Alc/Vol: 12.3%

Acidity: 6.23 g/L

pH: 3.2

RS: 2 g/L



Wine Specs

This wine has a beautiful light golden hue, with subtle aromas of Fuji apples, hints of vanilla and a touch of brioche toast on the nose. Notes of ripe pear flow onto the palate with a rich mid-palate with some toasty finish. The palate is rich with a plump round finish with soft mouthfeel.

Winemaker's Notes

This wine is partially barrel fermented, with 45% of the wine spending 7 months in oak to add richness, body, and structure without masking the fruit. 173 cases made.



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