2024 Lieb Estate Pinot Blanc

North Fork of Long Island

Wine Specs

Blend: 100% Pinot Blanc

Harvest Date: September 2024

Malolactic Fermentation: 0%

Maturation: 6m stainless steel

Bottling: May 2025

Alc/Vol: 12.1%

Acidity: 6.48 g/L

pH: 3.22

RS: 0 g/L

Wine Specs

Our Signature Wine is produced from some of the oldest vines on the North Fork (circa 1983). Fermented entirely in stainless steel tanks, this wine is vibrant and crisp with aromas of green apple and pear with a hint of citrus on the palate, a touch of sea spray and a creamy mouthfeel with wonderful refreshing acidity on the finish.

Winemaker's Notes

After a hot summer, September cooled down to more seasonal temperatures with low humidity and next to no rainfall resulting in clean, ripe fruit. 368 cases made

wholesale@liebcellars.com

(631)-734-1100

13050 Oregon Rd, P.O. Box 523

Cutchogue, NY 11935