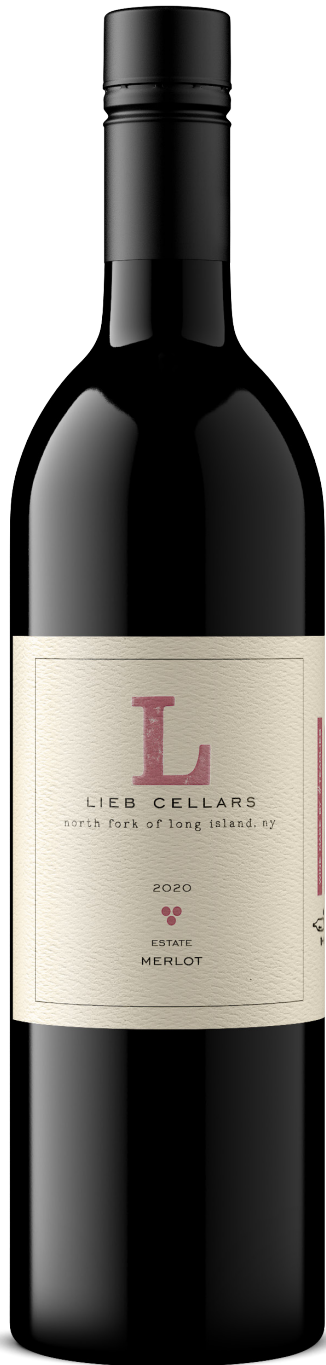




LIEB CELLARS
north fork of long island, ny



2020 Estate Merlot

Grape Varieties: 90% Merlot, 5% Malbec, 4% Cabernet Franc, 1% Petit Verdot

AVA: North Fork of Long Island

Harvest: October 2020

Yeast:

T73: Isolated from a premium Spanish Rioja fermentation This strain was selected for its ability to enhance the natural aromas and flavors of red wines, creating a full mouthfeel.

Fermentation: Open top, punch down fermentation

Maceration: 22 days

Malolactic Fermentation: 100% Hansen Viniflora bacteria

Maturation: 10 months in Hungarian oak

Bottling: August 2021, 528 cases produced

Vintage / Winemaking Notes:

2020 saw extremes on either end of the growing season. Spring and summer were close to flawless. Warm, dry conditions pushed ripening along at a faster than average pace, but dewy mornings necessitated leaf pulling to promote air circulation. Grapes for sparkling, whites and rosé were all picked under ideal, sunny conditions with many lots at record ripeness. In mid-late October, however, Mother Nature gifted us with three weeks of heavy intermittent rainfall that proved challenging for our red wine harvest.

Tasting Notes:

On the softer side with plum, black cherry and cedar notes and hints of dark chocolate with age. Our winemaker's favorite red wine varietal.

Wine Analysis:

Alc/Vol: 12.9%

Acidity: 5.75 g/L

pH: 3.55

Residual Sugar: <1 g/L

