



LIEB CELLARS  
north fork of long island, ny



## 2022 Estate Chardonnay

Grape Varieties: 100% Chardonnay

AVA: North Fork of Long Island

Harvest: October 2022

Yeast: VL1: Selected by the Bordeaux Institute of Oenology Enhances natural varietal aromas and given sufficient nutrients, VL1's relatively slow fermentation rate will ferment to dryness with a minimum of H<sub>2</sub>S, SO<sub>2</sub>, and VA production.

Fermentation: 36 days at 64° F

Maceration: None

Malolactic Fermentation: 60% at 60°-70° F

Maturation: 67% barrel, 33% steel tank fermented, 10 months in 100% French oak

Bottling: June 2023, 262 cases

### Vintage / Winemaking Notes:

The 2022 growing season was excellent. Summer was hot, dry and near perfect. The lack of rainfall was unprecedented but mitigated by drip irrigation and a few much-needed rain events in September and October. Harvest of red wine grapes was 2 weeks ahead of normal years with brix at the highest levels seen in the history of the region. Yields were down, quality was extremely high.

### Tasting Notes:

A lightly oaked chardonnay with balanced acidity and flavors of citrus, golden apple and a touch of toasted vanilla.

### Wine Analysis:

Alc/Vol: 13.2%

Acidity: 5.3 g/L

pH: 3.44

Residual Sugar: <1 g/L

