



2023 Lieb Estate Sauvignon Blanc

North Fork of Long Island

Wine Specs

Blend: 100% Sauvignon Blanc

Harvest Date: 9/19/23

Malolactic Fermentation: 0%

Maturation: 5 months "sur-lei"

Bottling: 4/23/24

Alc/Vol: 12.1%

Acidity: 6.68 g/L

pH: 3.1

RS: 0 g/L



Wine Specs

Gooseberry, ripe grapefruit and lime leap from the glass. As the aromas develop my mind wanders to "Key Lime Pie". This wine spent 5 months on "sur-lei" and developed a little brioche character that fits seamlessly with key lime. The palate is quite lush but still retains crisp acidity on the finish.

Winemaker's Notes

2023 was an excellent harvest for this white wine which is why we have introduced it after an eight year hiatus. Fermented entirely in stainless steel tanks, this wine spent 5 months "sur-lei" and developed a nice added richness on the finish. 291 cases made.

Awards & Ratings

91pt Rating from James Suckling

✉ wholesale@liebcellars.com

☎ (631)-734-1100

📍 13050 Oregon Rd, P.O. Box 523
Cutchogue, NY 11935