2024 Lieb Estate Sauvignon Blanc

North Fork of Long Island

Wine Specs

Blend: 93% Sauvignon Blanc, 4% Pinot Blanc, 3% Golden Muscat

Harvest Date: September 2024

Malolactic Fermentation: 0%

Maturation: 5 months "sur-lei"

Bottling: May 2025

Alc/Vol: 12.1%

Acidity: 5.66 g/L

pH: 3.44

RS: 0 g/L

Wine Specs

Vibrant and aromatic with notes of gooseberry, citrus, passionfruit, and tropical fruit, layered with subtle mineral and saline undertones. The palate is zesty and mouthwatering, driven by tight acidity and a sleek, expressive frame. Sur-lie aging adds subtle richness and polish to the long, refined 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. Fermented entirely in stainless steel tanks, this wine spent 5 months "sur-lei" and developed a nice added richness on the finish. 207 cases made.

Awards & Ratings

91pt Rating from James Suckling

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