2024 Lieb Estate Chardonnay

North Fork of Long Island

Wine Specs

Blend: 100% Chardonnay

Malolactic Fermentation: 0%

Maturation: 5 months "sur-lei"

Aging: 45% French oak aging (5m), 55% Stainless Steel

Bottling: 5/27/25

Alc/Vol: 12.5%

Acidity: 6.4 g/L

pH: 3.3

RS: 0 g/L

Wine Specs

This wine has a beautiful light golden hue, with subtle aromas of Fuji apples. Rich and expressive with a plump mid-palate showing hints of vanilla and brioche toast. Bright, cleansing acidity lifts the lush texture through a long, balanced finish. The palate is rich with a plump round finish with soft mouthfeel.

Winemaker's Notes

This wine is partially barrel fermented, with 45% of the wine spending 5 months in French oak to add richness, body, and structure without masking the fruit and 30% with extended 'sur-lie' for 5 months to as richness and mouthfeel. 267 cases made.

Awards & Ratings

92pt Rating from James Suckling

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