

**Lieb Family Cellars****2004 Bridge Lane Bubbly
(North Fork of Long Island)**

Lieb Family Cellars' Blanc de Blancs, made entirely using the Pinot Blanc grape, has long been a favorite of mine. But at \$35, it's not the sort of bubbly I can keep on hand for casual, everyday consumption. Luckily, Lieb has recently introduced a sparkler as part of their second-label Bridge Lane product line - a 2004 Bridge Lane Bubbly (\$27).

Bright and impressively flavorful from the first refreshing sip, this affordable bubbly is made with 60% Pinot Noir and 40% Chardonnay by French-born Gilles Martin (formerly of Martha Clara Vineyards and currently winemaker for Sherwood House Vineyards and Sparkling Pointe). This is a really nice value in traditionally made, local sparkling wine. Apple, honey, and faintly yeasty aromas and flavors come through here with a slightly creamy mouth feel, fine bubbles, and nice acidity.

Reviewed May 27, 2008 by [Lenn Thompson](#).

THE WINE

Winery: Lieb Family Cellars

Vintage: 2004

Wine: Bridge Lane Bubbly

Appellation: North Fork of Long Island

Grapes: Pinot Noir (60%), Chardonnay (40%)

Price: \$27.00

THE REVIEWER**Lenn Thompson**

Lenn Thompson writes about New York wines for *Dan's Papers*, *Long Island Press*, *Long Island Wine Gazette*, *Edible East End* and *Hamptons.com*. Two words describe his taste in wine — *balance* and *nuance*.

Lenn prefers food-friendly, elegant wines to jammy, over-extracted fruit bombs and heavy-handed oak. When reviewing, Lenn tastes each wine three times — alone right after opening, with food, and again the next day — believing that 90-second reviews are unrealistic and not how the average person enjoys wine.