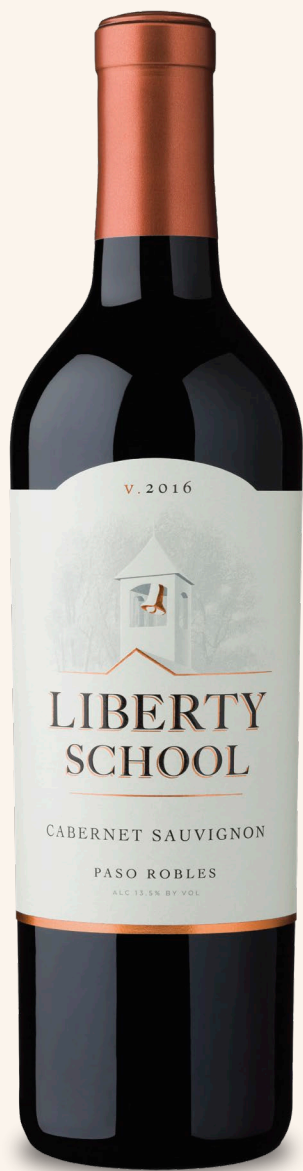


LIBERTY SCHOOL



V. 2016

CABERNET SAUVIGNON

To craft Liberty School Cabernet Sauvignon, we work closely with over fifty family farmers whose sole aim is to grow grapes of superior quality. In the Paso Robles region, Cabernet Sauvignon is known for its ripe fruit flavors and supple tannins. The diversity of microclimates throughout the various vineyards contributes to excellent depth and complex flavors in the glass.

HARVEST NOTES:

The anticipated El Niño gave us about eight inches of rain in Paso Robles, which was less than hoped for, but much needed after the four prior drought years. The rainfall had a positive effect on fruit quality and yields, specifically for the Rhone and Bordeaux varietals. In 2016, most varieties of grapes came in above average in terms of yield and quality, which was a welcomed surprise. The overall 2016 vintage delivered high quality fruit with above expectations on color and fruit intensity.

WINEMAKING NOTES:

Our Cabernet Sauvignon is harvested and fermented individually by vineyard lots and then barreled into a combination of French and American oak barrels, 10% of which are new. The wine is racked twice during barrel-aging and gently filtered just prior to bottling. The 2016 Liberty School Cabernet was aged for 17 months in oak, blended in spring of 2018 and bottled summer of 2018.

TASTING NOTES

APPEARANCE: *Deep garnet with brickish edges*

AROMA: *Vanilla, fresh currants, light toasted oak*

PALATE: *Lush tannins, dark fruit, clean acidity, long finish with lingering sweet oak*

VARIETAL BREAKDOWN:

95% CABERNET SAUVIGNON, 3% MERLOT, 2% PETITE SIRAH

AVA BREAKDOWN:

PASO ROBLES

OAK PROGRAM:

BARRELED DOWN AFTER PRIMARY FERMENTATION INTO 10% NEW AMERICAN AND FRENCH OAK

HARVEST DATES: OCTOBER 11-15, 2016	TIME IN OAK: 17 MONTHS	FILTERED: CROSS-FLOW	PH: 3.87
--	----------------------------------	--------------------------------	--------------------

TOTAL ACIDITY: 0.62 G TARTARIC/100ML	ALCOHOL: 13.5%	PRODUCTION: 65,000 CASES
--	--------------------------	------------------------------------

FOLLOW OUR JOURNEY: @LIBERTYSCHOOLWINES

WWW.LIBERTYSCHOOL.COM