

# LIBERTY SCHOOL



**LIVE  
YOUR  
ROOTS**

V. 2017

## CHARDONNAY

*Liberty School Chardonnay is sourced from key vineyard sites along California's Central Coast. Our vineyards in Paicines and Paso Robles give body and richness to the wine, while vineyards in the Santa Lucia Highlands add elegance, acidity and a tropical character. Santa Barbara County and Santa Maria Valley vineyards contribute roundness, making for a well-balanced Chardonnay with excellent varietal expression.*

### HARVEST NOTES:

*The 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase temperatures reached 100 degrees affecting berry growth on many varieties. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and higher fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.*

### WINEMAKING NOTES:

*After harvesting, fruit for the Liberty School Chardonnay was whole-cluster pressed and chilled for 1-2 days prior to fermentation. The Chardonnay was racked to barrel for fermentation and aged sur lie for ten months in neutral American oak barrels. The wine was stirred three times to enhance its creamy character. Primary blending took place after eleven months and the wine then rested in tank for two additional months prior to bottling.*

### TASTING NOTES

*The 2017 Liberty School Chardonnay is a beautiful pale gold. On the nose, fresh aromas of lemon peel and pear are accented by notes of caramel that add a touch of richness. Bright stone fruit flavors of apricot and nectarine are balanced with a splash of citrus and creamy vanilla undertones, adding a silky texture to the wine.*

### VARIETAL BREAKDOWN:

84% CHARDONNAY, 15% VIOGNIER, 1% SAUVIGNON BLANC

### AVA BREAKDOWN:

CENTRAL COAST (61% PAICINES, 24% PASO ROBLES, 6% SANTA MARIA VALLEY, 5% SANTA BARBARA COUNTY, 2% SANTA LUCIA HIGHLANDS, 2% MONTEREY)

### OAK PROGRAM:

10 MONTHS SUR LIE IN NEUTRAL AMERICAN OAK

### HARVEST DATES:

9/6,7,12,13,14,18 OF 2017

### TIME IN OAK:

10 MONTHS

### FILTERED:

CROSS-FLOW

### PH:

3.65

### TOTAL ACIDITY:

0.65 G/100ML

### ALCOHOL:

13.5%

### PRODUCTION:

8,010 CASES

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