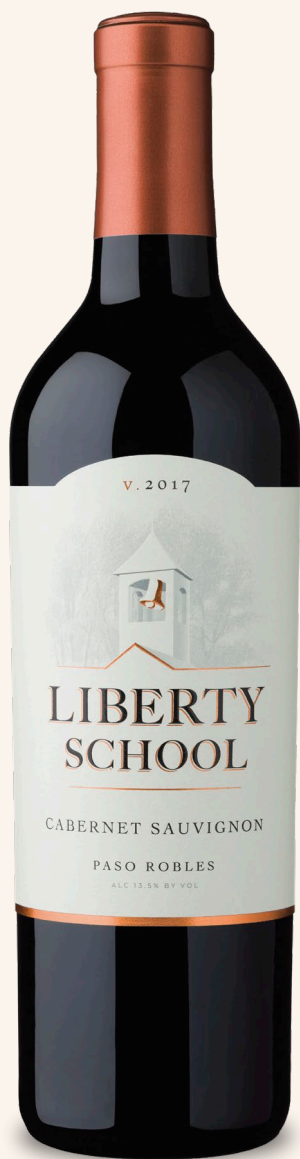


# LIBERTY SCHOOL



V. 2017

## CABERNET SAUVIGNON

To craft Liberty School Cabernet Sauvignon, we work closely with over fifty family farmers whose sole goal 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 2017 vintage began with reasonable weather throughout bloom and set. During the sizing phase, we experienced very warm weather that affected berry growth on many varieties. In mid-September, while harvest slowed due to moderate temperatures, the prolonged ripening period maintained vine balance and high fruit quality. Overall, the 2017 vintage delivered yields slightly below normal while upholding our desired fruit characteristics & quality.

### 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 2017 Liberty School Cabernet was aged for 16 months in oak, blended in winter of 2019 and bottled in early spring of 2019.

### TASTING NOTES

This Cabernet is a staple for any wine lover. At first glance the deep garnet color fades into brickish red edge. Aromas first greet you with warm vanilla, fresh currants and lightly toasted oak notes. On the palate, lush approachable tannins smoothly coat your mouth. Dark fruit, savory herbs and clean bright acidity finish with lingering sweet oak, making this wine extremely food friendly.

### VARIETAL BREAKDOWN:

90% CABERNET SAUVIGNON, 5% SYRAH, 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:

9/18 & 10/1, 9, 17, 27, 30, 31 & 11/2/2017

### TIME IN OAK:

16 MONTHS

### FILTERED:

CROSS-FLOW

### PH:

3.78

### TOTAL ACIDITY:

0.64 G/100ML

### ALCOHOL:

13.5%

### PRODUCTION:

173,000 CASES

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