

# LIBERTY SCHOOL



LIVE  
YOUR  
ROOTS

V. 2018

## 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 2018 growing season gave us near-normal rainfall and mild conditions through spring with only a few weeks of exception. July brought a short period of very warm weather that slowed vine growth and berry sizing. Fortunately, moderate weather for the remainder of the growing season enabled vines to thrive. Leading up to harvest, the vines slow berry maturity was ideal for "hang time" resulting in predicted yields, high fruit quality with amazing balance and structure.

### 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 five months in neutral American oak barrels. The wine was stirred twice to enhance its creamy character. After primary blending, the wine then rested in tank for an additional month prior to bottling.

### TASTING NOTES

The 2018 Liberty School Chardonnay is pale gold in color and has a bright citrus aroma with a touch of caramel apple. On the pallet, this medium bodied wine possess honey, bright stone fruit, and creamy vanilla nuances. The wine finishes with crisp acidity and lovely clean minerality that balances out the lusciousness of the wine.

### VARIETAL(S):

97% CHARDONNAY, 3% MARSANNE

### AVA:

CENTRAL COAST (95% SANTA BARBARA COUNTY, 3% MONTEREY, 2% PAICINES)

### HARVEST DATE:

SEPTEMBER 29<sup>TH</sup> & OCTOBER 30<sup>TH</sup>, 2018

### TIME IN OAK:

5 MONTHS

### OAK PROGRAM:

SUR LIE IN NEUTRAL AMERICAN OAK

### FILTRATION:

CROSSFLOW

### TOTAL ACIDITY:

0.67 G/100ML

### PH:

3.56

### ALCOHOL:

13.5%

### PRODUCTION:

6,009 CASES

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