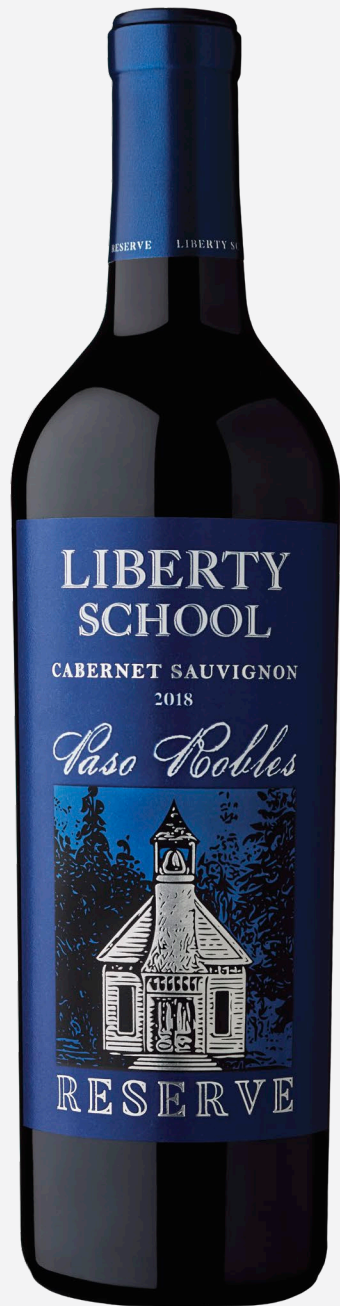


LIBERTY SCHOOL



**ELEVATE
YOUR
EVERYDAY**

V. 2018

CABERNET SAUVIGNON RESERVE

Since 1975, three generations of family winemakers have been living the American dream of working hard to produce an honest and enjoyable product, Liberty School Wine. In order to honor this tradition, we chose our best vineyard sites, finest barrels, and extended the aging process to create a wine with smooth and supple tannins while maintaining rich texture and flavor. In celebration of Liberty School's 45th year in production, we present Reserve Cabernet Sauvignon, the next great California wine.

VINEYARD NOTES

We sourced from vineyards that are located in the Geneseo, Pomar, Estrella and Creston Districts and all within an eleven mile radius of one another. This small area has consistent weather patterns and soil types, focusing on loam to granular soils; all of which contain limestone deposits. This helps balance vine growth, which drives the color and structure of the wines.

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 color and structure.

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 raked twice during barrel-aging, blended in winter of 2020 and aged for an additional 3 months in 75% new French Oak. Just prior to bottling in early Summer of 2020, the wine was gently filtered.

TASTING NOTES

Known for its dependability as a varietal correct wine, our Liberty School Reserve elevates the standard of Paso Robles Cabernet. The wine possesses a saturated garnet color that reflex the richness of the wine overall. On the nose, fresh vanilla bean, black currants and a dash of smoke welcome you before each sip. Flavors of dark fruit, ripe cherry are subtly met by herbaceous notes and white pepper. Beautiful layered tannins add weight and finesse to the finish.

VARIETAL(S):

CABERNET SAUVIGNON

AVA:

PASO ROBLES

HARVEST DATES:

9/21, 10/22, 11/8-9, 12-15

OAK PROGRAM:

10% NEW FRENCH AND AMERICAN OAK FOR 12 MONTHS,
75% NEW FRENCH OAK FOR 3 MONTHS

ALCOHOL:

14.50%

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