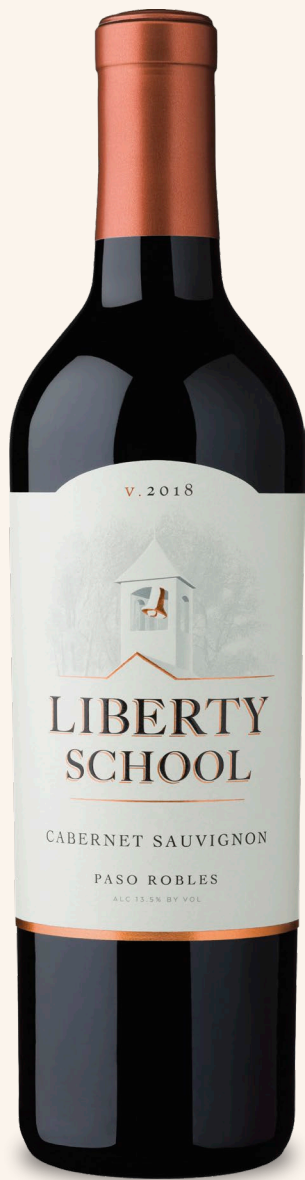


LIBERTY SCHOOL



**ELEVATE
YOUR
EVERYDAY**

V. 2018

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 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 and gently filtered just prior to bottling. The 2018 Liberty School Cabernet was aged for 15 months in oak, blended in winter of 2020 and bottled in early spring of 2020.

TASTING NOTES:

Liberty School Cabernet is a versatile wine with a deep crimson color. Aromas of warm vanilla, fresh red fruit and hints a baking spices evolve into flavors of savory herbs, black pepper, dark cherry and sweet oak. The tannins are approachable and silky smooth with a touch of bright acidity that balances this wine, making it extremely food friendly.

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

TIME IN OAK:

15 MONTHS

ALCOHOL:

13.50%

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