LIBERTY SCHOOL

V. 2019

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:

2019 was a challenging growing season. Above average rainfall persisted throughout the spring with the last rainfall occurring May 31st. These conditions kept the spring free of frost threats but relatively cool, leading to slow vine growth. The cooler weather also delayed fruit development. The summer months were somewhat erratic with short heat waves followed by cooler periods. These conditions helped the vines and clusters to somewhat catch up. Ultimately, the cooler weather persisted with only a few autumn heat spikes, leading to slower berry maturities and a later harvest. Midlate October brought overnight freezes which required some harvest mitigation, but by early November harvest was complete.

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 2019 Liberty School Cabernet was aged for 15 months in oak, blended in winter of 2021 and bottled in early spring of 2021.

TASTING NOTES:

This storied wine has been a staple on dinner tables for more than 40 years. With a beautiful deep ruby hue and brackish edge, aromas of fresh vanilla, cedar and black currants fill the glass. On the palate, a touch of wet leather, black pepper, savory herbs, black cherry and sweet oak are framed by approachable silky tannins making this wine very food friendly.

ELEVATE YOUR EVERYDAY VARIETAL(S): CABERNET SAUVIGNON AVA: PASO ROBLES HARVEST DATES: 10/4/2019 - 11/7/2019 OAK PROGRAM: 10% NEW FRENCH AND AMERICAN OAK TIME IN OAK: 15 MONTHS ALCOHOL: 13.50%

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