LIBERTY SCHOOL





V. 2020

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 2020 early growing season was near normal. Rainfall occurred mainly in early winter and early spring and seasonal totals were just below average. Vine growth and berry development was typical through spring. Summer brought unusual heatwaves which slowed berry development, keeping them small with a desirable skin to juice ratio. October was warm and dry, aiding in fruit maturity. Harvest was condensed as most Paso Robles Cabernet ripened at the same time with ideal color and flavors.

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 2020 Liberty School Cabernet was aged for 14 months in oak, blended in early winter of 2021 and bottled in January of 2022.

TASTING NOTES:

This storied wine has been a staple on dinner tables for more than 40 years. The warm rich ruby color fills your glass along with aromas of vanilla bean, fresh cedar, and dense black currants. On the palate, earthy notes mingle with crushed pepper corn, sweet oak and dark fruit. This medium bodied wine is balanced with dusty tannins and a soft lingering finish.

VARIETAL(S): CABERNET SAUVIGNON AVA: PASO ROBLES HARVEST DATES: 9/28/2020 - 10/28/2020 OAK PROGRAM: 10% NEW FRENCH AND AMERICAN OAK TIME IN OAK: 14 MONTHS ALCOHOL: 13.50%

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