





WINEGROWING

The Liberty School 2021 Cabernet Sauvignon comes from two distinct Paso Robles AVAs. The Estrella District is notable for its loamy, gravelly riverplain slopes and canyons, while the San Juan Creek District is situated on ancient riverplains composed of loam, gravel and calcareous deposits. Together, these districts provide warm growing conditions and well-drained soils that draw out richness, complexity and depth in our Cabernet Sauvignon fruit.

VINTAGE

The 2021 growing season was steady through spring with warm days and cool nights. The summer was marked by a few unexpected heat waves, but marine breezes and mild weather prevailed into the harvest season. Patience was required as we entered an extended ripening period, and we were rewarded with mature flavors and beautifully balanced fruit.

WINEMAKING

The Liberty School Cabernet Sauvignon fruit was harvested and fermented as individual vineyard lots, then transferred to a combination of 10-percent new French and American oak barrels. The wine was racked twice during the aging period for judicious aeration. It was blended in the winter of 2022, and spent a total of 16 months in oak prior to bottling in March of 2023.

TASTING NOTES

This tried-and-true Cabernet has been a dinner table staple for more than 40 years. A rich ruby hue fills the glass along with aromas of fresh vanilla, lush red fruit and herbaceous nuances. On the palate, bright cherry notes mingle with warm cocoa and sweet oak. The finish is unbelievably smooth with soft, gorgeous tannins.

VARIETAL(S): CABERNET SAUVIGNON

AVA: PASO ROBLES

HARVEST DATES: 10/5; 10/21 THROUGH 28; 11/1 THROUGH 11/6, 2021

