

## 2013 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 vineyards contribute to excellent depth and complex flavors in the glass.

### HARVEST NOTES

The 2013 harvest is already being regarded as a “classic” vintage for the Central Coast. Bud-break and flowering occurred without incident, and veraison was early resulting in an extended hang time for the grapes. Summer started early and hot, but cooled mid-summer. The heat returned toward the end of summer and remained well into early fall. Because of these near perfect weather conditions, grapes were able to fully ripen, achieving excellent flavor development and brilliant levels of natural acidity. The wines from the 2013 harvest have great color, flavors and tannin structure – all characteristics that helped the Central Coast become a world-class wine region.

### 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 2013 Liberty School Cabernet was aged for 18 months in oak, blended in Spring 2015 and bottled Summer 2015.

### TASTING NOTES

Ruby black in color, the 2013 Liberty School Cabernet Sauvignon displays classic Cabernet aromas of black currant, crushed blackberry and cherry, with undertones of charred sandalwood, black peppercorn, eucalyptus and a dash of cinnamon. On the palate, dark berries, cherry and a hint of toasted oak unfold as the velvety tannins and balancing acidity lead to a long, fruit driven finish.

### TECHNICAL NOTES

Varietal Breakdown: 85% Cabernet Sauvignon, 10% Merlot, 5% Syrah

Vintage Breakdown: 2013

Ava: Paso Robles (El Pomar, Creston, Estrella and Geneseo Districts)

Oak Program: 10% New French and American Oak, 90% Neutral French and American Oak, racked twice.

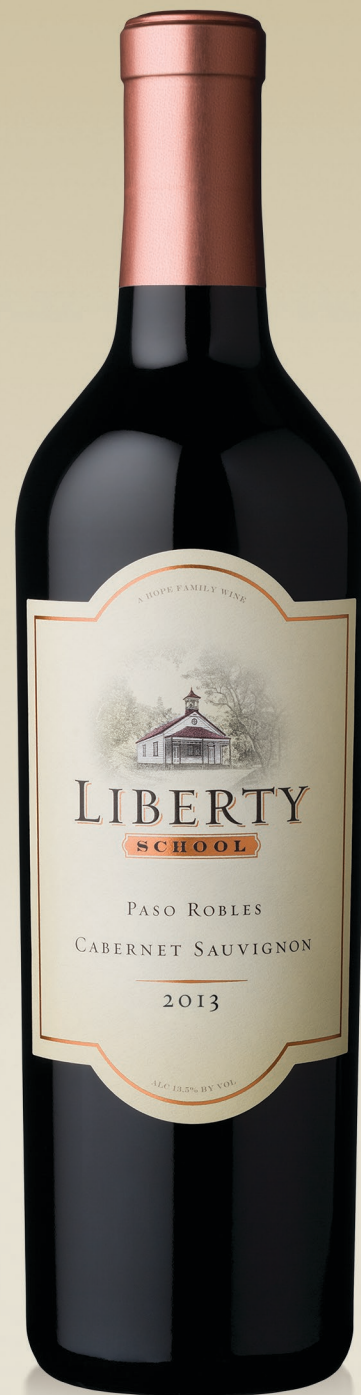
Length of Time in Oak: 18 months

Filtered: Cross-flow

Total Acidity: 0.60G tartaric/100ml

pH: 3.81

Alcohol: 13.5%



**LIBERTY**  
**SCHOOL**

FAMILY OWNED & OPERATED · PRODUCED IN PASO ROBLES, CALIFORNIA  
QUALITY REPUTATION FOR OVER 30 YEARS · FRUIT GROWN BY FAMILY FARMERS

  
**HOPE FAMILY WINES**  
SINCE 1978  
[hopefamilywines.com](http://hopefamilywines.com)