



LIBERTY SCHOOL

2014 CABERNET SAUVIGNON

To craft Liberty School Cabernet Sauvignon, we work closely with over fifty family farmers whose sole aim 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

Despite the ongoing drought conditions in California, 2014 was a relatively normal growing season. With a dry, mild winter, the vines saw an early bud break to start off the growing season. Spring conditions were warm and windy, which resulted in a bit of shatter and a lighter than normal fruit set. Temperatures warmed up in late spring and were consistent all the way through September. This consistency brought an overall balance to the acidity and sugar levels, resulting in high quality fruit, but yields that were reduced by 20%.

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, 5% of which are new. The wine was racked twice during barrel-aging and gently filtered just prior to bottling. The 2014 Liberty School Cabernet was aged for 16 months in oak, blended in spring of 2016 and bottled summer of 2016.

TASTING NOTES

The 2014 Liberty School Cabernet Sauvignon has a beautiful ruby-black color with a ruby red rim. Bright fruit aromas of fresh blackberry, black cherry and boysenberry along with hints of violets, leather and toasted oak fill the glass. On the palate, this elegant, medium-bodied Cabernet is filled with lush black cherry and pomegranate flavors complemented by juicy acidity along with notes of cracked black pepper, dried black tea leaves and a touch of vanilla that leads to a long velvety finish.

TECHNICAL INFORMATION

Varietal breakdown: Cabernet Sauvignon

Vintage breakdown: 2014

AVA: Paso Robles

Oak program: 95% neutral oak, 5% new French and American oak

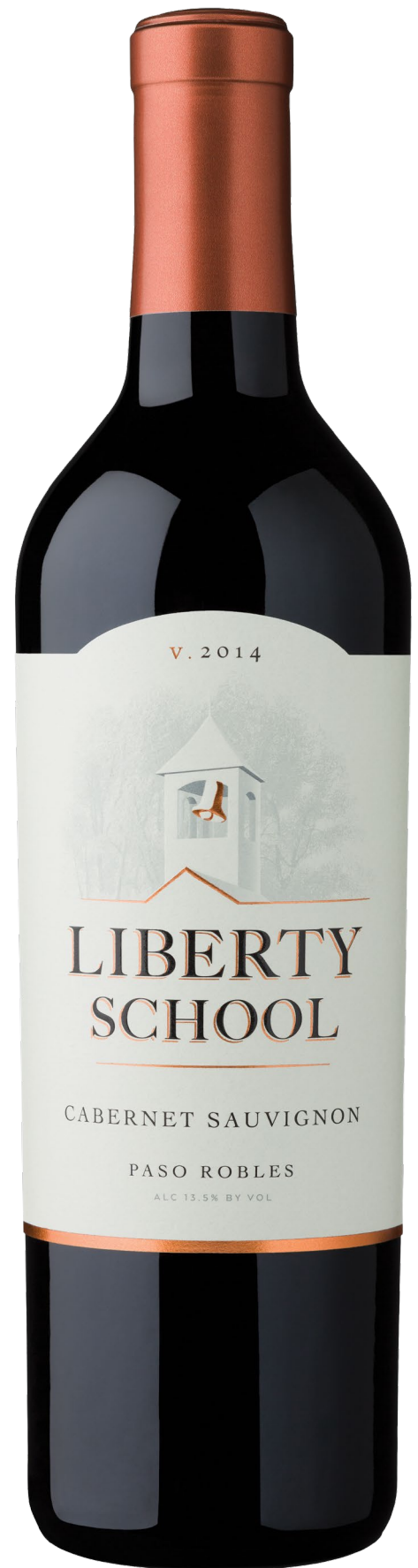
Length of time in oak: 16 months

Filtration: Cross-flow

Acidity: TA: 0.65g tar/100mL, pH: 3.77

Alcohol: 13.5%

LIBERTYSCHOOLWINES.COM



AUSTIN HOPE
Austin Hope
COLLECTION