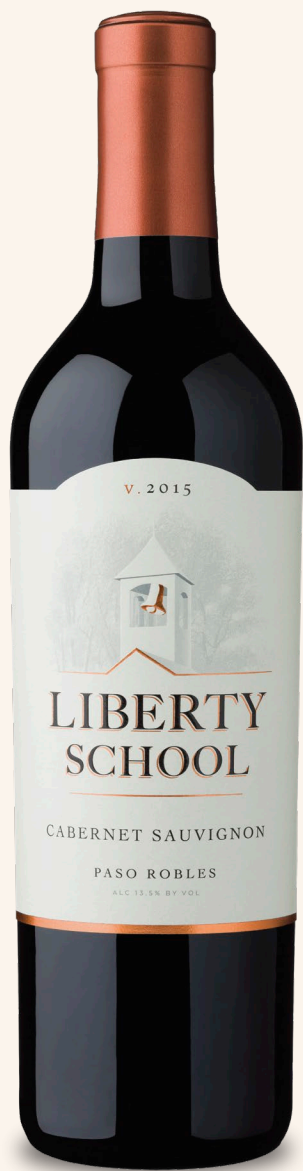


LIBERTY SCHOOL



V. 2015

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:

The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30-40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

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 2015 Liberty School Cabernet was aged for 17 months in oak, blended in summer of 2017 and bottled winter of 2018.

TASTING NOTES

APPEARANCE: Deep ruby, lighter edges

AROMA: Vanilla, currants, cedar, leather, spice

PALATE: Lush tannins, dark fruit, clean acidity, long finish with light oak toast

VARIETAL BREAKDOWN:

93% CABERNET SAUVIGNON, 5% MERLOT, 2% PETITE SIRAH

AVA BREAKDOWN:

PASO ROBLES

OAK PROGRAM:

BARRELED DOWN AFTER PRIMARY FERMENTATION INTO 10% NEW AMERICAN AND FRENCH OAK

HARVEST DATES: SEPTEMBER 15TH - OCTOBER 10TH	TIME IN OAK: 17 MONTHS	FILTERED: CROSS-FLOW	PH: 3.84
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TOTAL ACIDITY: 0.59 G TARTARIC/100ML	ALCOHOL: 13.5%	PRODUCTION: 19,957 CASES
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