

2011 MERLOT

VINEYARD NOTES

Grown in the heart of California's Central Coast, our vineyards are greatly influenced by maritime breezes. Warm midday sun and breezy afternoons throughout the growing season provide the perfect arena to produce bright and lush fruit. The majority of our Merlot comes from vineyards located in the El Pomar district of Paso Robles, which is known for its loamy soils and unique microclimate. The remainder of the Merlot comes from cooler sites in Santa Barbara County that offer fruit with rich complexity.

HARVEST NOTES

In California, 2011 was one of the lightest and most challenging vintages of the decade. With less-than-normal rainfall, an early frost and a moderate summer, the harvest was down in overall tonnage. Quality was achievable, but growers and winemakers had to work for it. The good news is that our Merlot came through 2011 with stellar fruit that fully ripened and retained its much needed acidity.

WINEMAKING NOTES

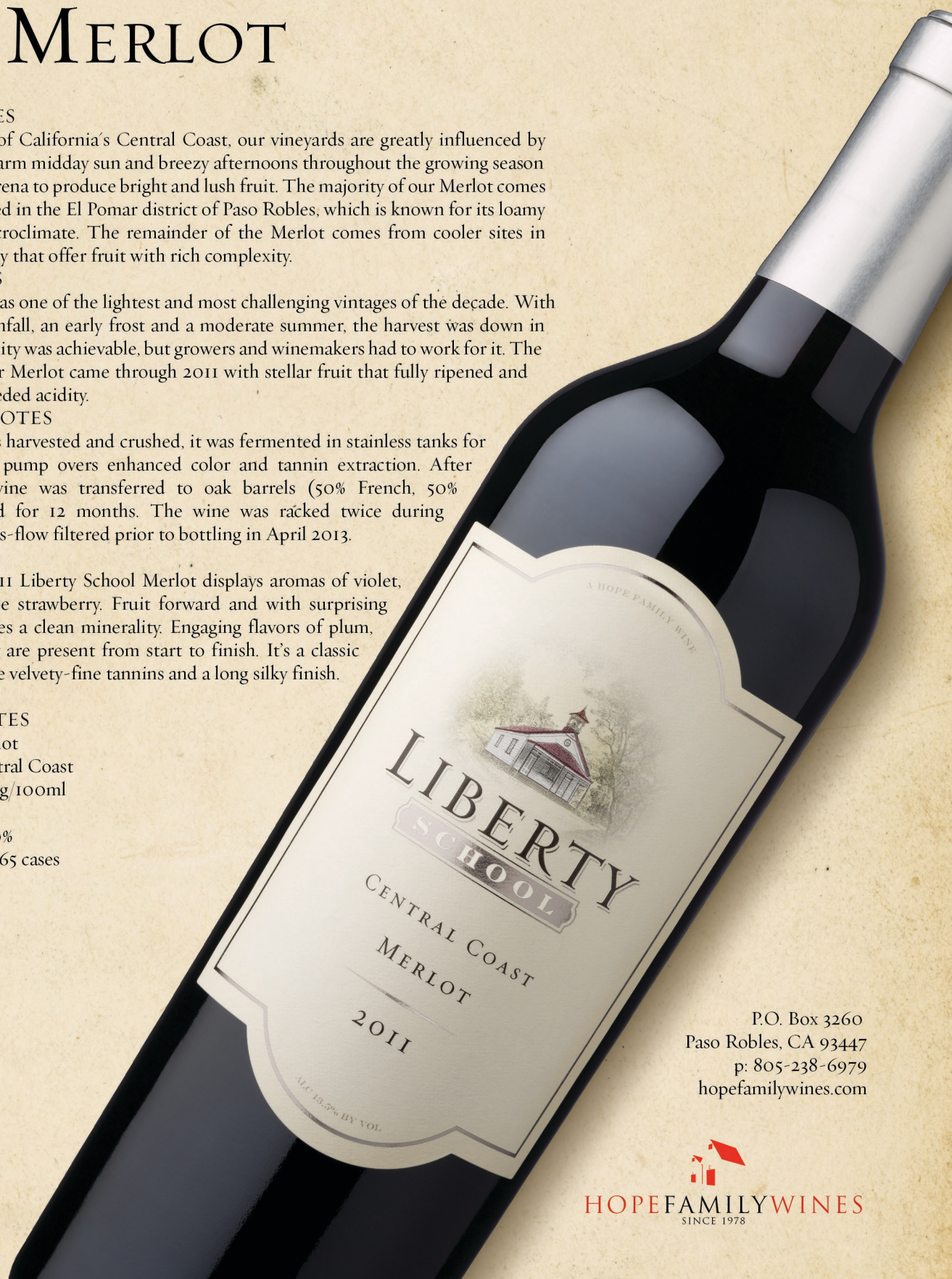
After our Merlot was harvested and crushed, it was fermented in stainless tanks for 11 days where daily pump overs enhanced color and tannin extraction. After fermentation, the wine was transferred to oak barrels (50% French, 50% American) and aged for 12 months. The wine was racked twice during barrel-aging and cross-flow filtered prior to bottling in April 2013.

TASTING NOTES

On the nose, the 2011 Liberty School Merlot displays aromas of violet, black cherry and ripe strawberry. Fruit forward and with surprising structure, it showcases a clean minerality. Engaging flavors of plum, cherry and raspberry are present from start to finish. It's a classic Merlot with signature velvety-fine tannins and a long silky finish.

TECHNICAL NOTES

Varietal:	Merlot
AVA:	Central Coast
Total Acidity:	0.71 g/100ml
pH:	3.52
Alcohol:	13.50%
Production:	10,065 cases



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