

2013 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 grapes come from the vineyards located in the El Pomar district of Paso Robles, which is known for its loamy soils and unique microclimate as well as similar the similar soils and climate Paicines AVA. The remainder of the fruit comes from cooler vineyard sites in Santa Barbara County that offer fruit with rich complexity.

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

After our Merlot was harvested and crushed, it was fermented in stainless tanks for 10-14 where daily pump overs enhanced color and tannin extraction. After fermentation, the wine was transferred to French & American oak barrels and aged for 10 months. The wine was racked twice during barrel-aging and cross-flow filtered prior to bottling in early September of 2014.

TASTING NOTES

Deep ruby in color, the 2013 Liberty School Merlot shows an aromatic array of fresh berries, plum, cedar, leather and black pepper. The flavors are an enticing combination of crushed blackberries, blueberry pie filling, and a freshly picked black plum. Although fruit driven, subtle flavors of sage and dark chocolate are also present, while the smooth tannins and vibrant acidity that brings the fruit characteristics to life, make for a beautifully balanced wine.

TECHNICAL NOTES

Varietal breakdown: 100% Merlot

Vintage breakdown: 100% 2013

AVA: 100% Central Coast

Oak program: 5% New French and American oak

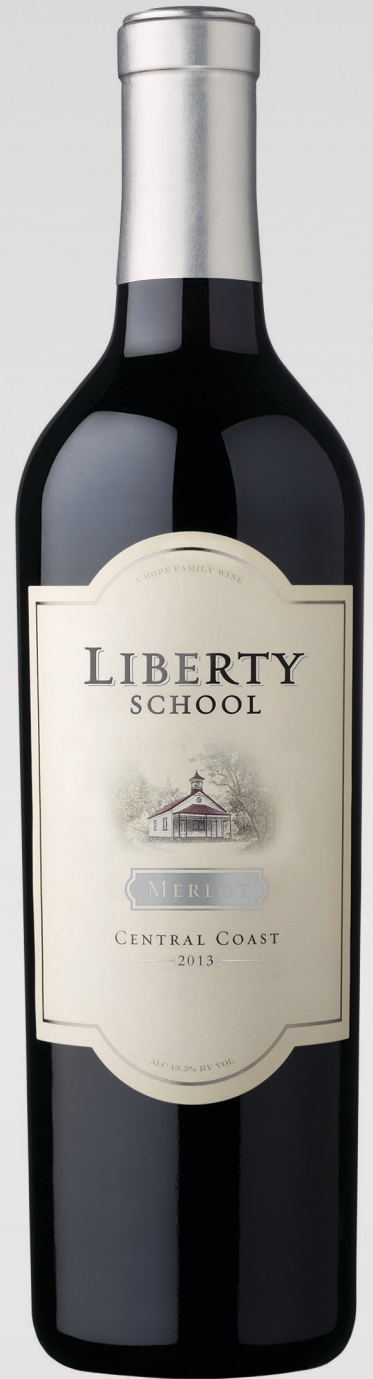
Length of time in oak: 10 months

Bottled: 11532 cases

Total Acidity: 0.57g tartaric/100mL

pH: 3.78

Alcohol: 13.5%



LIBERTY SCHOOL

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

