

# 2012 PINOT NOIR

## VINEYARD NOTES

Liberty School Pinot Noir is grown in three diverse microclimates of the Central Coast. The primary region where we source the fruit is the Arroyo Seco section of Monterey, which gives the wine beautiful acidity and length. Additionally, we farm Pinot Noir in one of the cooler areas of Paso Robles, just east of the Santa Lucia range near Hwy 46 West and Jack Creek Road, which enhances the bright berry flavors in the wine. Finally, we source fruit from one of the oldest growing areas in California, Paicines, in San Benito County. East of Monterey and not as heavily influenced by the maritime breezes of the first two locales, this fruit helps balance the final blend and make it complete.

## HARVEST NOTES

The 2012 growing season in California's Central Coast was a welcome surprise after two years of moderate harvests. Growers harvested a record crop across the state, not only from a quantity standpoint, but quality as well. Though rainfall wasn't overly abundant, the vines seemed to flourish and produced a bountiful crop. With no major frost events, a long growing season helped a wonderful fruit set. The late September and early October harvest for Pinot Noir was flawless.

## WINEMAKING NOTES

After our Pinot Noir was harvested and crushed, it was fermented in stainless tanks for 12 days. Gentle pump-overs enhanced color and tannin extraction. After fermentation, the wine was transferred to oak barrels (80% French, 20% American) and aged for six months. The wine was racked once during barrel-aging and cross-flow filtered prior to bottling in April 2013.

## TASTING NOTES

The 2012 Liberty School Pinot Noir exhibits a bright floral nose with aromas of fresh cut strawberries. Fruit-forward flavors of cherry and strawberry strike a wonderful chord with the clean minerality and balanced notes of spice and crushed herb. With soft and integrated tannins, this medium-bodied wine finishes with a beautiful, long and silky mouthfeel.

## TECHNICAL NOTES

Varietal:	Pinot Noir
AVA:	Central Coast
Total Acidity:	0.69g/100ml
pH:	3.77
Alcohol :	13.50%
Production:	39,895 cases



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