



2013 PINOT NOIR

Liberty School Pinot Noir is grown in three diverse microclimates of the Central Coast. The Arroyo Seco section of Monterey, attributes beautiful acidity and length. Additionally, we farm Pinot Noir in one of the cooler areas of Paso Robles, just east of the Santa Lucia Mountain 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 2013 harvest was one for the record books. Veraison was a couple of weeks ahead of schedule, so the fruit had the long hang time that is important to great vintages. The Central Coast summer started early and hot, but cooled midsummer. The heat returned for the end of summer and remained well into early fall. The outcome of these ideal weather conditions was early brix accumulation with high acidities. The 2013 harvest created wines with the great color, flavor, and balanced tannins that helped the Central Coast become a world-class wine region.

WINEMAKING NOTES

After our Pinot Noir was harvested and crushed, it was fermented in stainless steel 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 early September of 2015.

TASTING NOTES

The 2013 Liberty School Pinot Noir exhibits a bright red cherry nose with notes of leather, mulling spices, rose petal and a touch of vanilla. Fruit-forward flavors of cherry and red currant strike a wonderful chord with the clean minerality and balanced notes of spice and crushed flowers. With soft and integrated tannins, this medium-bodied wine finishes with a beautiful, long and silky mouthfeel.

TECHNICAL NOTES

Varietal breakdown: 89% Pinot Noir, 5% Cabernet Sauvignon, 4% Petite Sirah, 2% Syrah
Vintage breakdown: 100% 2013

AVA breakdown: 100% Central Coast (36% Paicines 33% Paso Robles
22% San Benito County 8% Arroyo Seco 1% Santa Ynez Valley

Oak program: 5% New French Oak, 95% twice used French Oak and American Oak

Length of time in oak: 18 months

Harvest dates: September 9, 19-20, 25-27, October 4, 7-11, 2013

Filtered: Crossflowed

Bottled: August 31, 2015 and September 1, 2015

Production: 5030 cases

Alcohol: 13.5%

