

# 2011 SYRAH

The Central Coast of California is an ideal growing region for making world-class wines and continues to gain notoriety for its stellar Rhône-based wines. The diversity of the region is its strength and Liberty School Syrah is an impressive example.

## VINEYARD NOTES

In the Central Coast, syrah is known for its ability to adapt to the diverse microclimate in which it is planted. We get more minerality and elegance from the cooler vineyards and more powerful and rich characteristics from the warmer vineyards. We work closely with family farmers who grow grapes that display both a richness and elegance and that diversity contributes to excellent depth and complex flavors in the glass.

## HARVEST NOTES

2011 was one of California's coolest vintages, even cooler than the 2010 vintage. Luckily, the moderate weather allowed for a longer growing season that strengthened fruit maturation without excess sugars. A slight heat spike just prior to harvest helped mature the crop. Our syrah showed elegant and deep red fruit flavors, which were highlighted with a clean minerality and bright acidity.

## WINEMAKING NOTES

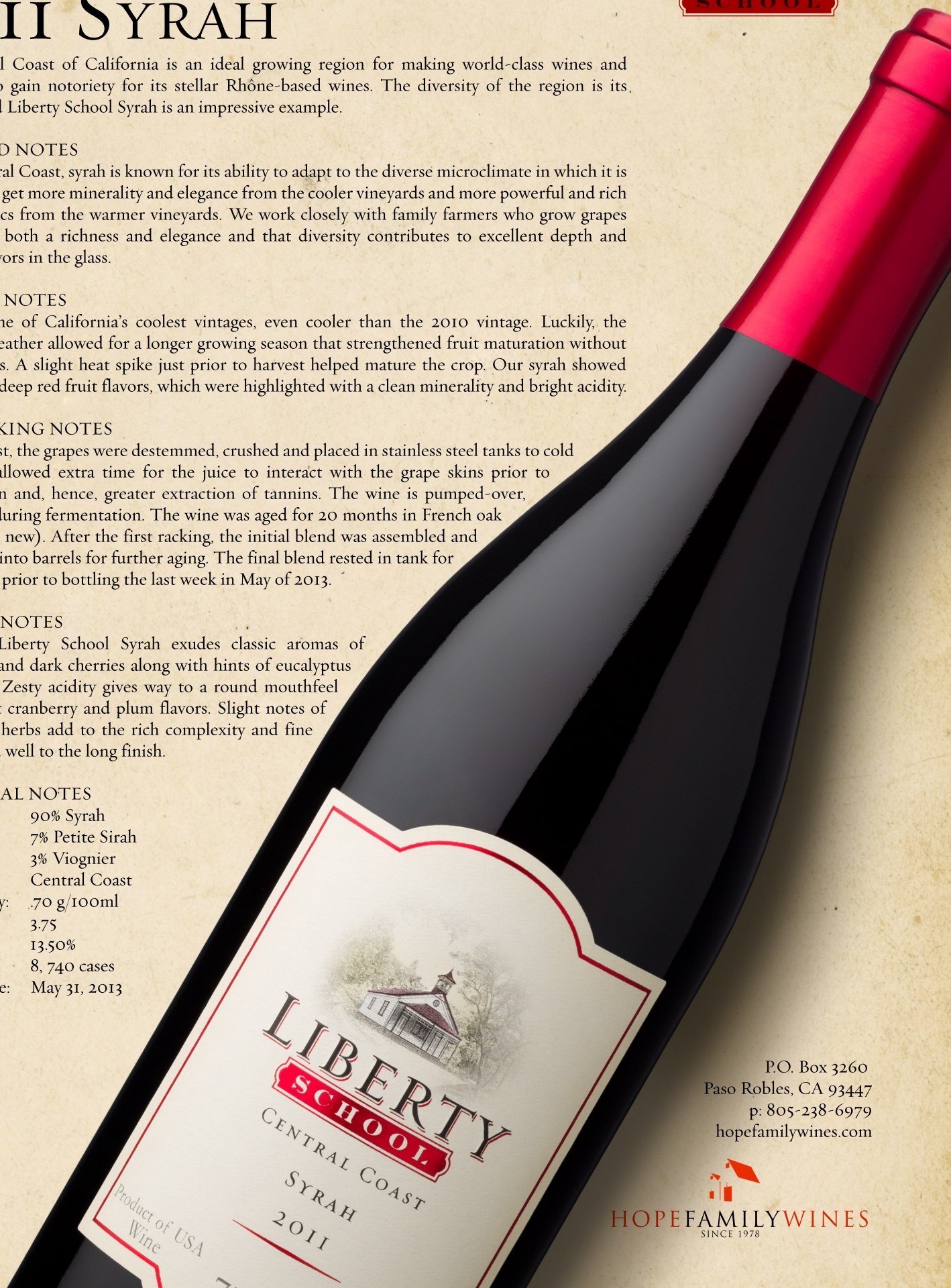
Upon harvest, the grapes were destemmed, crushed and placed in stainless steel tanks to cold soak. This allowed extra time for the juice to interact with the grape skins prior to fermentation and, hence, greater extraction of tannins. The wine is pumped-over, twice daily during fermentation. The wine was aged for 20 months in French oak barrels (10% new). After the first racking, the initial blend was assembled and placed back into barrels for further aging. The final blend rested in tank for two months prior to bottling the last week in May of 2013.

## TASTING NOTES

The 2011 Liberty School Syrah exudes classic aromas of blueberries and dark cherries along with hints of eucalyptus and violets. Zesty acidity gives way to a round mouthfeel with vibrant cranberry and plum flavors. Slight notes of pepper and herbs add to the rich complexity and fine tannins lend well to the long finish.

## TECHNICAL NOTES

Varietal: 90% Syrah  
7% Petite Sirah  
3% Viognier  
AVA: Central Coast  
Total Acidity: .70 g/100ml  
pH: 3.75  
Alcohol : 13.50%  
Production: 8,740 cases  
Bottling date: May 31, 2013



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