

2012 ZINFANDEL

VINEYARD NOTES

Zinfandel is part of the viticultural patrimony of California, where it is recognized for producing expressive and distinct wines. The grapes for the 2012 Liberty School Zinfandel are carefully selected from several vineyards in Paso Robles, Lodi and the Central Coast.

HARVEST NOTES

The 2012 growing season across California 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 harvest lasted throughout the month of October.

WINEMAKING NOTES

At harvest, the fruit is de-stemmed, crushed and placed in stainless steel fermenting tanks. The wine undergoes a series of pump-overs during fermentation to enhance color and tannin extraction. The 2012 Zinfandel was aged in a combination of French and American oak for 16 months.

TASTING NOTES

Deep ruby in color, this wine boasts classic Zinfandel aromas of dried black and red berries including currants, cherries and raspberries, along with savory herbs, smoke and sweet spices. The bold fruit flavors segue to a long finish marked by velvety tannins and balanced acidity.

TECHNICAL NOTES

Varietal: Zinfandel

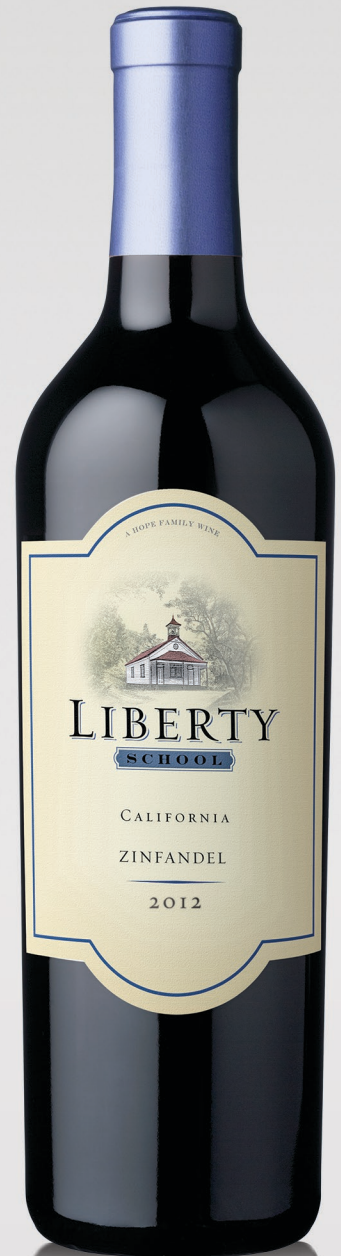
AVA: California

Total Acidity: 0.54 g/100ml

pH: 3.93

Alcohol : 13.50%

Production: 11,995 cases



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QUALITY REPUTATION FOR OVER 30 YEARS · FRUIT GROWN BY FAMILY FARMERS




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