2013 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 2013 Liberty School Zinfandel are carefully selected from several vineyards in Paso Robles, Lodi, and the Central Coast in California.

HARVEST NOTES

The 2013 harvest is already being regarded as a "classic" vintage for California. 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.

WINEMAKING NOTES

At harvest, the fruit is de-stemmed, crushed and placed into 5 ton, open-top stainless steel fermenters and 40 ton closed-top stainless steel tanks. Daily pump-overs during fermentation enhance color and tannin extraction. The 2013 Zinfandel was aged in a combination of neutral French and American oak for 16 months and was cross-flow filtered before bottling.

TASTING NOTES

Ruby black in color, the 2013 Liberty School Zinfandel has intense aromas of spicy black and red fruits, erushed autumn leaves and fresh cedar wood chipping. The palate is rich and voluptuous with flavors of boysenberry, briar fruit and dried eranberry, with a dusty leather component and layered with undertones of forest floor and spice. The fruit is plush on entry, segueing to a velvety mid-palate and a long juicy finish.

TECHNICAL NOTES

Varietal: 100% Zinfandel Oak Program: 16 months in neutral French and American oak AVA: California Total Acidity: 0.66 g/100ml pH: 3.71 Production: 10,059 cases Alcohol: 13.50%









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