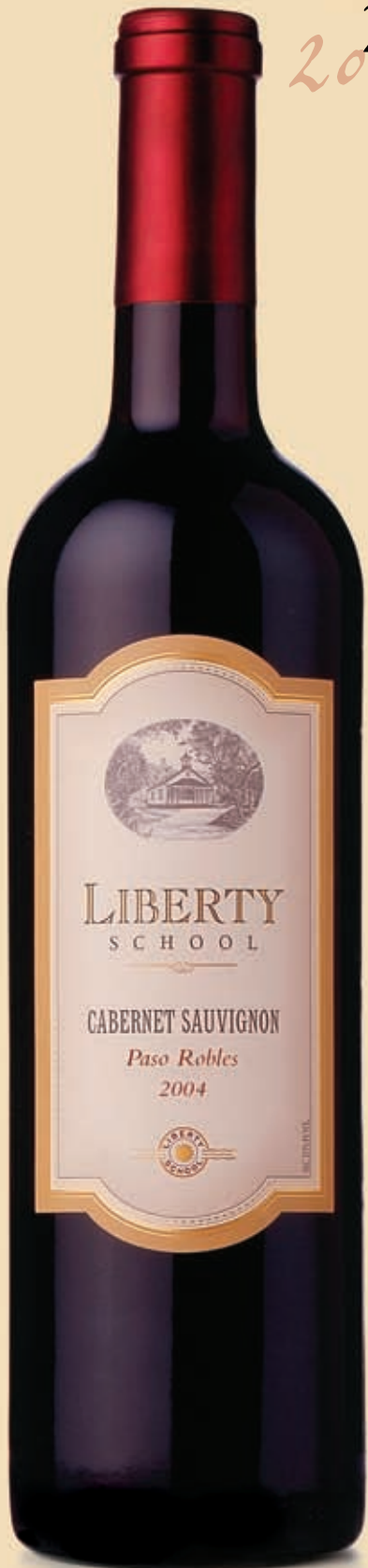


LIBERTY SCHOOL

2004 CABERNET SAUVIGNON



Cabernet Sauvignon is Liberty School's flagship bottling. The fruit is sourced from family farmers throughout Paso Robles, a region with a solid reputation for growing Cabernet Sauvignon of exceptional quality. By carefully managing our grapes sources, we ensure that Liberty School Cabernet Sauvignon is a consistently delicious wine packed with ripe fruit flavors and soft, balanced tannins.

In Paso Robles, 2004 was an exceptional vintage. The Cabernet Sauvignon vines were perfectly in balance with their specific vineyard sites and matured more quickly following a warm spring. A fairly cool summer ended with a heat spike starting the last week of August. While sugars increased rapidly and caused many growers to pick early, we allowed the fruit additional time on the vine to bring pH and acidity into balance.

The 2004 Liberty School Cabernet Sauvignon offers upfront aromas of ripe blackberry, chocolate and cassis, with hints of vanillin. Similar deep berry flavors are enhanced by elegant tannins and a rich, full finish. A diversity of porous soils and microclimates among our various vineyards contributes to excellent depth and complexity of flavors in the glass. The wine's fruit-driven, approachable style lends ease to food-pairing; a good choice for grilled, braised or roasted meats, Mediterranean fare and semi-aged cheeses.

Technical Notes:

Elevation: 800 – 1000 feet

Soil Type: Soils range from sandy clay loams to heavy clay loams, with varying amounts of limestone, depending on vineyard site.

Harvest Dates: September 15-October 20

Brix: 23.5 – 24.5°

Winemaking: Liberty School Cabernet Sauvignon is barreled down by individual vineyard lots in a combination of French and American oak barrels, 10% of which are new, and blended three months prior to bottling. The wine is raked only twice during barrel-aging and filtered just prior to bottling.

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