

LIBERTY SCHOOL

CABERNET SAUVIGNON 2008

The Liberty School wines are defined by their quality and consistency. To craft our Liberty School Cabernet Sauvignon, we work closely with over fifty family-farmers whose sole aim is to grow grapes of superior quality. Paso Robles Cabernet Sauvignon is known for its ripe fruit flavors and supple tannins. A diversity of micro-climates throughout the various vineyards contributes to excellent depth and complex flavors in the glass.

HARVEST NOTES

The 2008 growing season did not begin under ideal circumstances, but managed in the end to produce an excellent crop. Low amounts of precipitation and cool dry winds marked the beginning of the year. The typical steady Paso Robles heat warmed the vineyards and provided much needed sunlight for vine and fruit maturation. Progressive fruit-thinning practices and the unique growing season lowered the harvest tonnage. An early frost in October during harvest further reduced some vineyard yields. The fruit we received was resilient and hearty, with excellent flavor.

WINEMAKING NOTES

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. The wine is aged 12 months and blended three months prior to bottling. The wine is raked only twice during barrel-aging and filtered just prior to bottling.

TASTING NOTES

The 2008 Liberty School Cabernet Sauvignon offers up-front aromas of ripe red fruit, followed by similar vibrant and rich berry flavors. Silky but firm tannins lend excellent structure, while maintaining a soft approachability reflective of Paso Robles Cabernet Sauvignon. The wine has a lasting and flavorful finish. Its fruit-driven style lends ease to food-pairing.

TECHNICAL NOTES:

Varietal: Cabernet Sauvignon
Appellation: Paso Robles

The home of delicious wines that are easy to enjoy.®

P.O. Box 3260 Paso Robles, CA 93447
p: 805-238-6979 f: 805-238-4063
hopefamilywines.com

