

LIBERTY SCHOOL



2002 CHARDONNAY

Fruit for the Liberty School Chardonnay is sourced from exceptional vineyard sites in the Santa Lucia Highlands of Monterey County. Greatly influenced by maritime breezes off the Monterey Bay, these cooler climate vineyards produce lush, ripe fruit that is well balanced by bright, crisp acidity.

The 2002 Liberty School Chardonnay offers aromas of Bartlett pear and ripe, green apple, followed by similar crisp flavors, lively citrus undertones and an elegant, lingering finish. The wine's fruit-driven character and healthy acidity make it an excellent companion to a wide variety of foods and preparation techniques.

The wine is best served at 55°F.

Technical Info:

Elevation:	100-550 feet
Soil Type:	Arroyo Seco gravelly loam
Harvest Dates:	Mid-to-late October
Brix:	24-25°
Varietals:	Predominantly Chardonnay, with a small amount of Viognier
Winemaking:	Partial barrel fermentation and partial barrel aging, employing 10% new oak barrels

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