

LIBERTY SCHOOL

CHARDONNAY 2008

Fruit for the Liberty School Chardonnay is sourced from exceptional vineyard sites in Monterey County. Greatly influenced by maritime breezes off the Monterey Bay, these cooler climate vineyards typically produce lush, ripe fruit with a slight tropical character. The fruit is well balanced by natural acidity.

HARVEST NOTES

Yields in Monterey County were down in 2008 due to a relatively dry winter, followed by a cold spring. Moderate temperatures during the growing season enabled the grapes to experience longer than usual hang time on the vines, while still maintaining their acidity and balanced sugar levels. The resulting fruit was of exceptional quality with complex and concentrated flavors.

WINEMAKING NOTES

After harvesting, fruit for the Liberty School Chardonnay is whole-cluster pressed. 75% of the 2008 Liberty School Chardonnay is barrel-fermented in a blend of American & French oak barrels - 10% of which are new. The other 25% of the Chardonnay is aged in stainless steel. This preserves the bright fruit qualities of this wine. Primary blending takes place after six months and the wine then rests in tank for three months prior to bottling.

TASTING NOTES

The 2008 Liberty School Chardonnay is a lovely, bright, pale-yellow color with vivid aromas of orange blossom, lemon and green apple. On the palate, the wine is medium-bodied with bright acids and soft oak notes reminiscent of caramel-dipped green apples. A soft, lingering finish leaves a satisfying impression.

TECHNICAL NOTES:

Varietal: 95% Chardonnay, 5% Viognier
Appellation: Central Coast

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