Harvest Notes:
The 2015 vintage saw dramatically reduced yields from the combined effects of four years of drought and cool, unsettled weather during flowering, which resulted in a bit of shatter. The weather patterns continued to fluctuate between cooler and warmer than normal conditions, resulting in a long, drawn out harvest. Yields were down by 30–40% throughout our vineyards, with the drought conditions causing smaller than normal cluster size, but intensely concentrated fruit with great acidity levels.

Winemaking Notes:
After harvesting, fruit for the Liberty School Chardonnay was whole-cluster pressed and chilled for 1 – 2 days prior to fermentation. The Chardonnay was racked to barrel for fermentation and aged sur lie for ten months in neutral American and French oak barrels. The wine was stirred once a month to enhance its creamy character. Primary blending took place after eight months and the wine then rested in tank for two months prior to bottling.

Tasting Notes
Liberty School Chardonnay is pale straw in color with a silvery hue. Fresh aromas and flavors of green apples and pears, along with pineapple and white flowers are complemented by vanilla and caramel, and a long vibrant finish.

Varietal Breakdown:
- 88% Chardonnay
- 7% Pinot Gris
- 4% Marsanne
- 1% Viognier

Ava:
- 88% Paicines
- 8% Santa Lucia Highlands
- 3% San Benito County
- 1% Monterey County

Oak Program:
Neutral American Oak on Chardonnay, Neutral French Oak on Viognier and Marsanne

Length of Time in Oak:
10 Months

Total Acidity:
0.67g Tartaric/100ml

Alcohol:
13.5%

PH:
3.64

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