

2017 Hope Family Wines Liberty School Chardonnay

USA > Central Coast

84% Chardonnay

15% Viognier

1% Sauvignon Blanc



Beautiful pale gold. On the nose fresh aromas of lemon peel and pear are accented by notes of caramel that add a touch of richness. Bright stone fruit flavours of apricot and nectarine are balanced with a splash of citrus and creamy vanilla undertones, adding a silky texture to the wine.

Viticulture

Liberty School Chardonnay is sourced from key vineyard sites along California's Central Coast. Our vineyards in Paicines and Paso Robles give body and richness to the wine, while vineyard in the Santa Lucia Highlands add elegance, acidity and a tropical character. Santa Barbara County and Santa Maria Valley vineyards contribute roundness, making for a well-balanced Chardonnay with excellent varietal expression.

Vinification

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 oak barrels. The wine was stirred three time to enhance its creamy character. Primary blending took place after eleven months and the wine then rested in tank for one month prior to bottling.

ABV: 13.5%