

L'Ecole N° 41

2007 “Walla Voila” Chenin Blanc Washington

Released: May 2008

Variety: 100% Chenin Blanc

Vineyard: Willard Family Farms, Rattlesnake Hills near Prosser, WA planted in 1979

Winemaker

Comments: “L'Ecole N° 41 has produced this old vine, Vouvray style Chenin Blanc since 1987. Jean Ferguson, L'Ecole N° 41's founding winemaker, loved this wine and crafted her version of Vouvray through cold fermentation to enhance the fruity and floral esters. Pronounced with a French accent as ‘Walla Voila’ or here it is!!, this regional, whimsical pun captures the lively and vibrant flavors of this varietal.”

Harvest: If consistency is the earmark for a great vintage, 2007 should prove its strength. With typical cool spring conditions, bud break commenced around mid-April. We saw normal shoot length growth in May with exceptional weather during bloom. Summer hot spells were limited, producing an even, uniform development. Yields were near or slightly under target tons per acre. With the onset of veraison, fall temperatures moderated, producing one of the best ripening years (lots of warm sunny days, cool nights, and no rain). This consistency compressed the typical harvest period into a tight six week scramble, with our final fruit harvested in mid-October, just before some early fall rains.

Technical: Twenty-one tons of fruit were harvested on October 8, 2007 at a pH of 3.23, 0.77grams/100 ml acidity, and 23.8% Brix.

Bottled 1,565 cases February 25, 2008; pH 3.38, acid 0.62 g/100ml, 13.5% alcohol by volume, 1.22% residual sugar

Description: *This fresh and delightfully fruity Chenin Blanc shows brightly perfumed peach, honey and orange blossom aromas with flavors of fresh apricot and pear on a floral, lightly sweet finish.*

Vinification: The Chenin Blanc was harvested in the early morning and promptly delivered to the winery. The fruit was pressed gently whole-cluster to minimize phenolics and was fermented slowly with Eperney II at cold temperatures to yield rich and fruity flavors. At ten weeks the fermentation was stopped by cold suppression and the wine was filtered.