

L'Ecole N° 41

2007 “Walla Voila” Chenin Blanc Washington

Awards and Acclaims

Wine Enthusiast

Score: 89 points

Date Reviewed: December 1, 2008

“In some ways it’s a throwback to the early days of Washington winemaking, when Chenin was a popular tasting room off-dry white wine. Intended as a take on Vouvray, it’s getting progressively drier with each vintage, now just over one percent residual sugar. What this is bringing out are the more delicate aromas of honeysuckle, and flavors of lime, sweet lemon, orange and pineapple. It’s clear proof that Chenin Blanc need not be relegated to also-ran status in the U.S.” – Paul Gregutt

Wine Advocate

Score: 88 points

Date Reviewed: June 30, 2008

“The wine is sourced from a vineyard planted in 1972. Just off-dry in the style of Vouvray, it offers a nose of fresh melon and spring flowers. It has lively acidity, excellent balance, and is an ideal picnic or aperitif wine.” – Jay Miller

Seattle Post-Intelligencer Wine Pick of the Week

Date Reviewed: June 10, 2008

“...Chenin in particular is one of the most noble and versatile of the white grapes. It’s capable of making fresh, quaffable wines – full, rich versions that can improve over many years – and some of the most luscious sweet wines you can imagine. In Washington one of the best chenin blancs comes from the L’Ecole N° 41 winery in Walla Walla. The wine is called “Walla Voila” (a pun on the French exclamation “voila!” – for “ther it is” or “there you have it”), which the winery has been making since 1987.

I like the wine because, while it is fresh and quaffable, it still has layers of intriguing aromas and flavors. The wine is almost dry, with aromas and flavors of white peaches, pears and flowers, as well as hints of stone and minerals. I had it with a piece of grilled white fish dressed with lime/cilantro mayonnaise and it was impressive.

Try it with scallops or crab cakes or as a refreshing aperitif on a hot summer day and it will remind you why it’s now OK to like white wine.” – Richard Kinssies

Sunset Magazine “Spring White Sale - Our Faves under \$15”

Date Reveiwed: May 2009

There’s a hint of sweetness in this one, plus honeyed apricots balanced with crisp melon and mineral flavors.” – Sara Schneider

L'Ecole N° 41

NorthWest Wine Summit

Score: Silver Medal

14th Annual competition, 2009

The 2009 NorthWest Wine Summit concluded its 14th Annual competition with the selection of the superlative wines in an event that evaluated over 1,000 wines.

The Seattle Times

Old school approach: Always make good wine

Date Reviewed: August 6, 2008

Score: Highly Recommended

“...L'Ecole has done especially well with two often-neglected white wines – chenin blanc and Semillon. Partly because Clubb and his winemaking team care enough to find excellent sources for these grapes, and partly because he is a tireless marketer/advocate for the winery, the wines and the state, L'Ecole has succeeded where few others have even tried.

Although almost 1,600 cases of the L'Ecole N° 41 2007 Chenin Blanc (\$14) were made, Clubb asserts he could sell even more, if the vineyard could produce more fruit. The grapes come from a Rattlesnake Hills Vineyard planted in 1979. In some ways this “Walla Voila” is a throwback to the early days of Washington winemaking, when chenin was a popular off-dry white wine, intended as a tasting room take on Vouvray. Here are delicate aromas of honeysuckle and flavors of lime, sweet lemon, orange and pineapple, with just a lightly perceptible trace of sweetness. – Paul Gregutt

Mid-Columbian Magazine

Date Reviewed: July/August 2008

Pronounced with a French accent as “Wall Woila” (or here it is!) this regional whimsical pun captures the lively and vibrant flavors of the grape. 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.”

Washington State Wine Competition – Central WA State Fair

Score: Bronze Medal

Date Reviewed: June 2009