

# L'Ecole No 41

## 2007 Columbia Valley Chardonnay Columbia Valley Appellation

**Released:** July 2008

**Variety:** 100% Chardonnay

**Vineyards:** This wine is a blend of three distinguished vineyards: 52% Schmitt Vineyard; 36% Evergreen and 12% Bacchus.

**Winemaker**

**Comments:** "Some of the best Chardonnays in Washington State are grown in the slightly cooler growing conditions of Yakima Valley and in the northern latitudes of the Columbia Valley. The Schmitt Vineyard (Yakima Valley) provides ripe tropical fruit, while Evergreen (latitude 47 on the Columbia River) contributes crisp acidity and minerality. The old vines at the warmer Bacchus Vineyard provide a nuance of ripe pear on this Burgundian style Chardonnay."

**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:** The warmer Bacchus vineyard was harvested the second week of September while the cooler sites (Schmitt and Evergreen) were harvested in early October. Average ripeness was 24.5 Brix, 0.68 g/100ml acidity, and 3.31 pH.

Bottled 4,040 cases June 10-11th, 2008; 3.55 pH, acid 0.56 g/100ml, 14.3% alcohol by volume, <0.2% residual sugar.

**Description:** *Elegantly balanced, this Burgundian style Chardonnay shows perfumed blossom fruit, Fuji apple and Asian pear with spicy tropical flavors and subtle mineral nuances that gain complexity on a long, robust finish.*

**Vinification:** The fruit was lightly whole-cluster pressed to tank and allowed to settle. The juice was then racked off of the solids into mostly second and third year French oak barrels where it was aged sur lie and stirred for seven months resulting in a rich mouth feel and a creamy full finish.