

L'Ecole No 41

2006 Columbia Valley Cabernet Sauvignon Columbia Valley Appellation

Released: December 2008

Variety: 100% Cabernet Sauvignon

Vineyard: This wine is a blend of several premium vineyards including: Bacchus & Dionysus, our Estate Seven Hills Vineyard, Stone Tree, Klipsun, Mirage, Weinbau, Milbrandt, Stillwater, Pepper Bridge and Candy Mountain. Many of these vines were planted in the 1970's and early 1980's resulting in an average vine age of over 20 years. Each of these vineyards are highly managed for yield and balance.

Harvest: A cool spring, followed by a cool fruit set in June set the stage for lower yields than normal in 2006. Light crops tend to get lighter, and an abundance of sunshine and heat units in July resulted in small berry size and cluster weights. A mild August helped extend the late season ripening period into September and October. The overall season crop load was lower than normal, at 2 ½ tons per acre. Our traditional cool long harvest with no rainfall resulted in fabulous fruit quality, with bright clean aromatics and acidity in the whites and vibrant extraction and rich color in the red wines.

Technical: This Cabernet Sauvignon was harvested beginning in late-September and extending into late-October for the cooler sites, averaging 25.5% Brix, 3.44 pH and 0.58 grams/100 ml acidity.

Bottled 4,805 cases July 7th and 9th, 2008; pH 3.72, acid 0.64 g/100ml, 14.4% alcohol by volume, <0.2% residual sugar

Description: *With a classic varietal Cabernet profile, this lushly structured and integrated wine shows dark fruit, blackberry, cassis and leather aromas with flavors of ripe plum, bittersweet chocolate and black cherry on an earthy, spicy finish.*

Vinification: Each lot was harvested ripe and gently crushed into one-ton stainless steel fermenters. The must was inoculated with yeast and punched down by hand during fermentation to maximize fruit extraction. When fermentation was complete or we were otherwise satisfied with the level of tannin and flavor extract the must was gently pressed. After settling, the wine was racked to 100% small oak barrels, with approximately 33% new oak and was barrel-aged 22 months with five rackings.