

L'Ecole No 41

2004 FERGUSON Commemorative Reserve

Columbia Valley Appellation

Released: December 2006

Variety: 48% Cabernet Sauvignon, 42% Merlot, 5% Cabernet Franc, 5% Petit Verdot

Founders: **Jean and Baker Ferguson** were venerable pioneers of the nascent Washington State wine industry when they founded L'Ecole N° 41 in 1983. It was the Ferguson's vision that transformed the turn-of-the century Frenchtown schoolhouse into the premier family winery that operates today. Their prescient understanding of our unique terroir helped forge relationships with some of the oldest and best Washington State vineyards, the foundation of this special reserve.

Vineyards:	Klipsun Vineyard	Red Mountain	36%	Planted 1980
	Bacchus & Dionysus Vineyard	Columbia Basin	33%	1972
	Weinbau Vineyard	Wahluke Slope	26%	1997
	Stone Tree Vineyard	Wahluke Slope	5%	2001

Harvest: While we encountered a number of challenges with the hard 2004 winter, we were pleasantly surprised by the enduring quality of many of the older vineyards. At most sites, a larger number of buds were left to make up for the winter bud damage. More focused viticultural management was required to tame these canopies, including multiple labor passes for shoot thinning and yield balance. Late summer ripening delivered up excellent quality despite lower than normal yields, a staunch reminder that sometimes the best vintages are cultivated from less than ideal growing conditions.

Technical: Cabernet Sauvignon – Sept. 27-29, 2004; 25.2% Brix, 3.54 pH, 0.48 g/100ml
Merlot – Sept. 10-21, 2004, 24.6% Brix, 3.40 pH, 0.47 grams/100ml acidity
Petit Verdot – Sept. 29, 2004, 27.3% Brix, 3.53 pH, 0.75 g/100ml
Cabernet Franc – Oct 4, 2004, 24.0% Brix, 3.53 pH, 0.50 g/100ml acidity

Bottled 1,813 cases July 13th, 2006; 3.61 pH, acid 0.64 g/100ml, 14.4% alcohol by volume, <0.2% residual sugar

Description: *This densely extracted, mature and dark fruited wine shows lots of spice, blackberry, plum and earthy tobacco on a firmly structured, viscous finish. This reserve bottling was designed for long-term aging.*

Vinification: The handpicked grapes were gently crushed and de-stemmed into small, one-ton stainless steel fermenters. The must was fermented with Pasteur Red and Cepage Cabernet yeast and gently punched down by hand two to three times daily. At the ideal balance of tannin and fruit extraction, the must was gently pressed and transferred to tank to settle. The resulting wine was aged 22 months in 100% small oak barrels with approximately 50% new oak. The wine was raked five times, then bottled unfiltered and unfiltered to preserve its natural flavors.