

L'Ecole No 41

2004 Columbia Valley Merlot Columbia Valley Appellation

Awards and Acclaims

Wine & Spirits

Score: 90 points

Date Reviewed: October 2006

"This is all burlled up on itself at first, giving off aromas of black coffee and mushrooms and dense, wild flavors like blackberry, spice and beef consommé. After a day, the flavors are looser and more focused on plum and blackberry fruit. Decant and serve with something savory, like turkey mole."

– Patrick J. Comiskey

Wine Enthusiast

Score: 90 points

Date Reviewed: October 2006

"This is a classy, sophisticated wine, blended from a wide range of Washington vineyards. It's really a Right Bank-styled Bordeaux blend, 80% Merlot, 12% Cab Franc, and a smattering of Cabernet Sauvignon and Petit Verdot. Berries and spice, chocolate and herb, and many other lightly applied nuances make this a pleasure to sip." – Paul Gregutt

Wine Spectator

Score: 89 points

Date Reviewed: December 15, 2006

"Crisp in texture and generous in flavor, offering currant and blackberry fruit that's shaded with herbal notes as the finish lingers. Drink now through 2008." – H.S.

Tastings

Score: 90 points

World Wine Championships, Gold Medal

Date Reviewed: August 22, 2006

"Deep garnet color with a brick rim. Dark chocolate covered fruit, mocha, and roasted nut aromas. A round entry leads to a dry-yet-fruity medium-full bodied palate with baked plum, baker's chocolate, and spicy, mocha flavors. Finishes with a long, toasty oak and fresh plum skin fade. Nice balance of fruit and wood notes with excellent structures."

L'Ecole N° 41

Wine Advocate

Score: 88 points

Date Reviewed: August 31, 2007

"L'Ecole N° 41 does well with Bordeaux varietals. The 2004 Merlot Columbia Valley has 12% Cabernet Franc, 6% Cabernet Sauvignon, and 2% Petit Verdot in the blend. Drawn from a number of vineyards, the wine spent 18 months in French oak, 40% new. It was bottled unfiltered and unfiltered. Dark ruby-colored, it has an attractive nose of toasty red and black fruits, especially cassis and black cherry. The wine is forward and supple-textured with plenty of ripe, sweet fruit and excellent balance. It can be enjoyed now and over the next 6 years." – Jay Miller

Stephen Tanzer's International Wine Cellar

Score: 87 points

Date Reviewed: November/December 2006

"Good full, deep red. Currant, game, tobacco, chocolate and nutty oak on the nose. Juicy, leanish and suave, with good lift to the currant and spice flavors. Not especially complex but shows good life in the mouth. Finishes with a light dusting of tannins."

WineFest Competition – Hilton Head, South Carolina

Score: Gold Medal

Nominated for Best of Show

22nd Annual Competition, 2007

The Hilton Head Island Wine Festival Judging & Competition concluded its 22nd annual Wine Competition recognizing superlative wines from over 1,300 wine entries. This is one of only 17 wine competitions sanctioned by the U.S. Wine Institute and listed in the yearly Guide to U.S. Wine Competitions

Tri-Cities Wine Festival

Score: Gold Medal

28th Annual competition, November 2006

Washington CEO

Score: Best of Washington Wines 2007

Excellent

Date Reviewed: March 2007

L'Ecole N° 41

Northwest Palate

Score: Highly Recommended

Date Reviewed: January/February 2007

"Nicely balanced, pleasing scents of plum fruit and barrel spice. Caramel, toast, and chocolate accents complement round and ripe flavors of cassis, plum, and sweet blueberry fruit. Acidity that is fresh, not sharp, balances the plentiful tannins. Toast and berry notes accent the fresh, long finish. Drink with braised beef or a pasta with beef ragu – your choice!"

Wine Press Northwest

Score: Excellent

Date Reviewed: Spring 2007

"The historic freeze in Walla Walla prompted Marty Clubb to ask a big favor of Ste. Michelle, and it obliged with fruit from Canoe Ridge Estate Vineyard. The blend also included Milbrandt, Willard, Wyckoff, Seven Hills, Weinbau, Goose Ridge and Candy Mountain, creating a wine that produces more enjoyment with each sip. Dark cherries, strawberries, green peppercorns, cedar and charred oak form the aromatics. Black currants tickle the tongue from start to finish, joined by stewed plums on the midpalate and tannins that should mellow with age. Or enjoy now with a marbled steak or roast."

NorthWest Wine Summit

Score: Silver Medal

12th Annual competition, 2007

The 2007 NorthWest Wine Summit concluded its 12th Annual competition with the selection of the superlative wines in an event that evaluated over 1,000 wines.

Cellier

Date Reviewed: Spring/Summer 2007

"L'Ecole N° 41 is named for the old school in Frenchtown, a historic French-Canadian community in Washington's Walla Walla region. Merlot is the winery's specialty. This vintage is dominated by flavours of strawberry jam and quatre-épices, with noticeable tannic structure."