

L'Ecole N° 41

2005 Seven Hills Vineyard Estate Perigee Walla Walla Valley Appellation

Released: December 2007

Variety: 56% Cabernet Sauvignon, 36% Merlot, 8% Cabernet Franc

Vineyard: Seven Hills Vineyard

This vineyard, planted in the wind blown loess of geologically young, mineral rich soils, is one of the Walla Walla Valley's most acclaimed vineyards. Perigee is a blend of the oldest and most distinguished blocks from our Estate vineyard, renowned for its rich elegance, seductive aromas and complex, silky finish. L'Ecole N° 41's partners in Seven Hills Vineyard are Pepper Bridge Winery and Leonetti Cellar.

Proprietary

Name: **Perigee** is the closest point to the earth in the moon's orbit. "Closeness to the earth" is an attractive attribute for Seven Hills Vineyard, since the wine is known for its earthy structure and suggests the environmentally sound and sustainable viticultural practices we utilize.

Harvest: The cool 2005 Spring provided perfect conditions for balanced tissue regeneration and canopy growth on the heels of the hard 2004 Winter. Additional thinning efforts were required to balance cluster development and fruit uniformity after a cooler fruit set in June. Normal summer sunshine and heat units led to an awesome late season ripening period, with intense sunshine and little or no rain. The overall season crop load was lower than normal, at 2 ½ to 3 tons per acre. Our traditional cool long harvest 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: Cabernet Sauvignon – Sept. 30-Oct.10, 2005, avg. 24.4% Brix, 3.36 pH, 0.59 g/100ml
Merlot – Sept. 17, 2005, 25.0% Brix, 3.63 pH, 0.47 grams/100ml acidity
Cabernet Franc – Sept. 23, 2005, 24.3% Brix, 3.48 pH, 0.51 g/100ml acidity

Bottled 1,594 cases July 13th, 2007; 3.72 pH, acid 0.60 g/100ml, 14.5% alcohol by volume, <0.2% residual sugar:

Description: *Perigee exemplifies this vineyard's characteristic cedary, black cherry elegance. Polished with perfumed aromas of exotic spice, velvety blackberry and silky black cherry fruit, this wine has an earthy, fresh cleansing minerality which exudes power and grace on an endless, spicy pepper finish.*

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 racked five times, then bottled unfiltered and unfiltered to preserve its natural flavors.