

L'Ecole No 41

2007 Columbia Valley Semillon Columbia Valley Appellation

Released: July 2008

Variety: 90% Semillon, 10% Sauvignon Blanc

Vineyards: This wine is a blend of several premium vineyards including: 24% Klipsun Vineyard; 22% Rosebud Vineyard; 14% Seven Hills Vineyard; 13% Fries Vineyard; 12% Double River Ranch; 9% Stillwater Creek; and 6% Les Collines Vineyard.

Winemaker

Comments: "Few Semillons show their richness and complexity as those produced in Washington State. Our cool harvest nights help to ensure crisp natural acidity, making this a wonderful food pairing wine. Try it with a goat cheese appetizer, spicy seafood or your traditional Thanksgiving turkey and dressing."

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: Harvest began with the Sauvignon Blanc in late August at Klipsun, a warmer Red Mountain vineyard, followed in mid-September with the Klipsun and Fries Vineyard Semillon. Rosebud, one of our principal Semillon vineyards on the Wahluke Slope and all of our Walla Walla vineyards, including Seven Hills, were all harvested during the first week of October. Average ripeness was 24.8 Brix, 0.60g/100ml acidity, and 3.41 pH.

Bottled 4,680 cases June 7-9th, 2008; 3.39 pH, acid 0.62 g/100ml, 14.3% alcohol by volume, <0.2% residual sugar

Description: *Remarkably brilliant with rich fruit and balanced acidity, this wine shows fragrant citrus blossom, tangerine and floral aromas, with melon, fresh apple, pear, lychee nut and key-lime flavors on a honeysuckle mineral-rich finish.*

Vinification: The fruit was lightly whole-cluster pressed to tank and allowed to settle. The juice was then racked off the solids into mostly second and third year French oak barrels where 50% of the wine was aged sur lie for six months. Malolactic fermentation was introduced in barrel, resulting in a rich mouthfeel and a creamy full finish.