

L'Ecole No 41

2007 Columbia Valley Semillon Columbia Valley Appellation

Awards and Acclaims

Wine Enthusiast

Score: 90 points

Date Reviewed: December 1, 2008

"This Semillon is quite dry, with an unusual mouthfeel that is a bit like chewing on beeswax, honeycomb without the sweetness of honey. It's a beautifully scented wine with a beguiling mix of floral and spice, suggestions of cinnamon, baking spice and body powder. Following on the palate are firm yet supple flavors of melon, pear and hints of baked apple, gliding into a smooth and satisfying finish, which resonates with hints of buttered toast." – Paul Gregutt

Stephen Tanzer's International Wine Cellar

Score: 89 points

Date Reviewed: November/December 2008

"Good bright straw. Aromas of orange, white peach, lemon drop, lanolin and lichee. Broad and silky but quite dry, with a lush texture but a light touch. Enticing fruit flavors from start to lingering finish. Excellent value."

Wine Advocate

Score: 88 points

Date Reviewed: October 31, 2009

"The 2007 Semillon Columbia Valley contains 10% Sauvignon Blanc. It was barrel-fermented in 10% new oak and 50% aged sur-lie. Light gold-colored, it offers fresh aromas of waxy melon and spring flowers. Creamy-textured, concentrated, and balanced, this lengthy effort will drink well for several years." – Jay Miller

Wine Press Northwest

Score: Platinum – 10th Annual Platinum Judging

Date Reviewed: Winter 2009/2010

Generally speaking, Walla Walla Valley wineries focus primarily on red wines. A primary exception through the years has been the work of L'Ecole winemaker Marty Clubb, who makes no fewer than four versions of Semillon on an annual basis. The grapes come from a mix of top vineyards, including Klipsun (Red Mountain), Rosebud and Fries (Wabluke Slope), Stillwater Creek (Frenchman Hills) and Seven Hills, Double River Ranch and Les Collines (Walla Walla). It opens with intriguing aromas of fresh linen, dusty apples, ripe pears and a hint of nuttiness, followed by flavors of light oak, straw and lemons. This would be a perfect wine to try with butternut squash bisque."

L'Ecole N° 41

Wine Press Northwest

Score: Best Buys: White Wine - Recommended

Date Reviewed: Spring 2009

“An assortment from seven vineyards also includes Sauvignon Blanc (10%) and makes for a beautiful aroma wheel of crisp pears, gooseberry, warm oak, quince paste and cotton candy. Flavors of ripe pineapple dominate, casting a delicious richness before a quick rinse of bright acidity. The tasty finish hits at cotton candy and candy corn.”

– Andy Perdue

NorthWest Wine Summit

Score: Gold Medal

14th Annual competition, 2009

The 2009 NorthWest Wine Summit concluded its 14th Annual competition with the selection of the superlative wines in an event that evaluated over 1,000 wines.

The Seattle Times

Old school approach: Always make good wine

Date Reviewed: August 6, 2008

Score: Highly Recommended

“...L'Ecole has done especially well with two often-neglected white wines – chenin blanc and semillon. Partly because Clubb and his winemaking team care enough to find excellent sources for these grapes, and partly because he is a tireless marketer/advocate for the winery, the wines and the state, L'Ecole has succeeded where few others have even tried. ...Even more successful are the winery's Semillons. L'Ecole makes three dry Semillons and occasionally a sweet one as well. The first to be released each vintage, and the least expensive, is the L'Ecole N° 41 Columbia Valley Semillon (\$16). The 2007 vintage, just out, is good enough to be served in first class on British Air. A blend of grapes from seven vineyards, it's a beautifully scented wine with a pleasing bouquet of floral, cinnamon, baking spice and body powder aromas.” – Paul Gregutt

Wine Spectator

Score: 87 points

Date Reviewed: February 28, 2009

“Soft, with a lively underpinning to the fig and spice flavors. Drink now.” – H.S.