

# L'Ecole No 41

## 2004 Fries Vineyard Semillon Wahluke Slope, Columbia Valley Appellation

**Released:** December 2005

**Variety:** 100% Semillon

**Vineyard:** Fries Desert Wind Vineyard

### Winemaker

**Comments:** The Fries Vineyard continues to prove itself as an exceptional vineyard site for Semillon. The Wahluke Slope is the south facing slope off the Saddle Mountains. With sandy silty soils, warm day temperatures and cool night air rolling off the mountains, we achieve ripe fruit intensity with high natural acidity. Since 1996, this wine has been simply too delicious not to bottle on its own.

**Harvest:** The Wahluke Slope came through the hard 2004 winter in excellent condition. A slightly larger number of buds were retained to compensate for some bud and tissue 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 excellent quality despite lower than normal yields, a staunch reminder that sometimes the best vintages are cultivated from less than ideal growing conditions.

**Technical:** The Semillon was harvested on September 21st, 2004 at 24.9% Brix, 3.34 pH, and 0.56 grams/100 ml acidity.

Bottled 516 cases June 10, 2005; 3.39 pH, acid 0.56 g/100ml, 14.5% alcohol by volume, <0.2% residual sugar

**Description:** *This crisp and viscous wine shows its marvelous honey, peach, pear and apricot flavors, with spicy floral and honeysuckle aromas and hints of fresh fig, kiwi, and apple on a lemon zesty finish.*

**Vinification:** The grapes were lightly whole-cluster pressed to tank and allowed to settle. The juice was then racked off the solids into new (30%) and two to three year old French oak barrels where it was then inoculated with yeast. It completed a slow but steady primary fermentation followed by secondary malolactic fermentation. The wine aged seven months in barrel with extended aging on the yeast lees.