

L'Ecole N° 41

2005 Seven Hills Vineyard Estate Syrah Walla Walla Valley Appellation

Released: May 2007

Variety: 100% Syrah

Vineyard: Seven Hills Vineyard

This Estate Syrah is a blend of 54% Block 26 (slightly later maturing north slope) and 46% Block 11 (relatively flat terrain) from Seven Hills Vineyard. Planted with the Phelps clone, each block contributes unique characteristics. L'Ecole N° 41 is a partner in the 220 acre Seven Hills Vineyard, along with Pepper Bridge Winery and Leonetti Cellar.

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: The Syrah was harvested on September 24th and 27th. Average composition was 25.6% Brix, 3.58 pH and 0.62 grams /100 ml acidity.

Bottled 1,015 cases February 26, 2007; 3.77 pH, acid 0.65 grams/100ml, 14.8% alcohol by volume, <0.2% residual sugar

Description: *This Seven Hills Vineyard Estate Syrah was hand-harvested ultra-ripe, and is loaded with dense aromatic spice and cola on the nose. The wine shows flavors of ripe, dark plum and dense blackberry that give way to a concentrated and unrelenting earthy mineral finish.*

Vinification: Each lot was hand harvested ripe and gently crushed into one-ton stainless steel fermenters. The must was inoculated with yeast and punched down by hand during fermentation to maximize fruit extraction. When fermentation was complete or we were otherwise satisfied with the level of tannin and flavor extract, the must was gravity fed into the press. After a gentle pressing, the wine was racked to tank and allowed to settle. The wine was then racked to 100% small oak barrels, with approximately 35% new oak, and was barrel aged 18 months with four rackings.