

L'Ecole N° 41

2007 Seven Hills Vineyard Estate Syrah Walla Walla Valley Appellation

Released: April 2009

Variety: 100% Syrah

Vineyard: **Seven Hills Vineyard**

This Estate Syrah is a blend of three distinct blocks from Seven Hills Vineyard: 1/3 Block 11 (relatively flat terrain), 1/3 Block 26 (north slope) and 1/3 Block 27 (south terrace). Planted with the Espequette or 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: 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: The Syrah was harvested in a five day period from September 15th through 20th. Average composition was 26.0% Brix, 3.65 pH and 0.53 grams /100 ml acidity.

Bottled 1,013 cases February 23, 2009; 3.91 pH, acid 0.64 grams/100ml, 14.8% alcohol by volume, <0.2% residual sugar

Description: *This Seven Hills Vineyard Estate Syrah is loaded with dark spicy complex aromas of leather, tobacco, anise and cola. The rich mid-palate shows flavors of ripe 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 30% new oak, and was barrel aged 18 months with four rackings.