

L'Ecole No 41

2007 Columbia Valley Syrah Columbia Valley Appellation

Released: June 2010

Variety: 93% Syrah, 7% Grenache

Vineyard: This Syrah is a blend from several premium vineyards including: Stone Tree, Bacchus, Candy Mountain, Mirage, Estate Seven Hills, and Clifton.

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 commenced in mid-September at our warmer vineyard sites and continued into mid-October. Average composition was 25.5% Brix, 3.48 pH and 0.58 grams/100ml acidity.

Bottled 2,564 cases February 24, 2009; 3.67 pH, acid 0.67 g/100ml, 14.8% alcohol by volume, <0.2% residual sugar

Description: *This luscious and exquisitely balanced Syrah shows aromas of ripe blackberry, alluring spice and earth. Wrapped in a core of briar fruit, this rich and expressive wine shows opulent blueberry and plum with hints of pepper and black olive on a finely textured and lengthy 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 25% new oak, and was barrel aged 18 months with four rackings.