

L'Ecole

No 41

2015 Syrah Columbia Valley

WINEMAKER COMMENT

The growing region in Washington State is ideally suited to maximize the full expression of Syrah. Spicy, rich and complex, with soft tannins and bright acidity, our Columbia Valley Syrah is the perfect food pairing wine.

VINEYARDS

Estate Seven Hills, Candy Mountain, Summit View, Bacchus, Stone Tree

VINTAGE

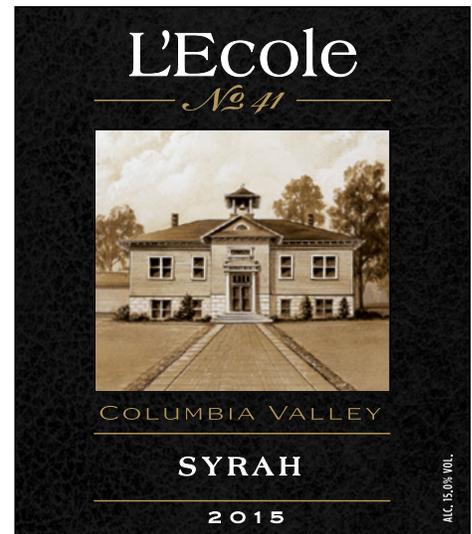
- The 2015 vintage in Washington is now the warmest vintage on record.
- Bud break was two or three weeks early. That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some vine shut down and early exposure to sunburn. Proper irrigation and canopy management were critical to ensure vine health and quality fruit health during the unusually hot July.
- Mid-August temperatures moderated with cooler nights stimulating color and structure development. Classically moderate fall temperatures kicked in extending hang-time.
- Vines adapted to the three year warm cycle, delivering the earliest harvest on record with lower yields due to smaller berries, higher sugars and lower acids, yet deeply colored structured reds with exciting potential.

WINEMAKING

- Over 30 years of meticulous vineyard management and winemaking experience are fundamental to the quality of our wines and reputation for excellence. We are engaged in growing and making 100% of our wines.
- Each lot was hand harvested ripe and gently crushed into 1.5 ton stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked to 100% small oak barrels, mostly neutral, with four rackings over 18 months.

TASTING NOTES

Dark, robust and spicy this full bodied Syrah shows rich flavors of boysenberry fruit de pate, peppercorn, and licorice through an earthyfinish.



HARVEST DATA

Harvest Dates	SEPTEMBER 9-17, 2015
Average Brix	25.1°
Average pH	3.45
Average Acidity	6.2 g/L

WINE DATA

Composition	82% SYRAH, 16% GRENACHE, 2% MOURVÈDRE
pH	3.79
Total Acidity	6.5 g/L
Alcohol	15.0%
Bottling Date	FEBRUARY 16-17, 2017
Release Date	SEPTEMBER 2017
Case Production	2,520