

L'Ecole

No 41

2011 Estate Perigee – Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Our Estate Perigee captures the essence of Seven Hills Vineyard's characteristic rich elegance, seductive aromas and earthy structure. L'Ecole has been producing wines from Seven Hills Vineyard since 1993. We hand-select our oldest and most distinguished blocks to produce this stunning, flagship wine.

SEVEN HILLS VINEYARD

L'Ecole No 41 is a partner in the 230 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1981, this Certified Sustainable and Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

VINTAGE

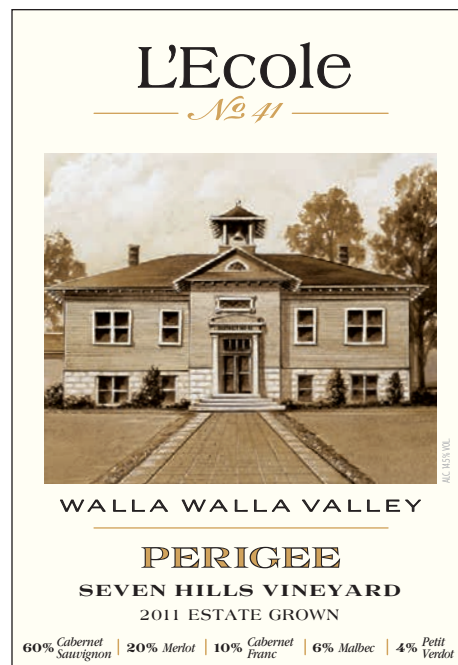
- 2011 continued the cool year La Nina weather pattern experienced on the West coast the past 2 years which presented some viticultural challenges. Yet by harvest's end we were smiling, with another promising quality vintage in hand.
- Pre-mature low Thanksgiving temps caused bud and tissue damage in some vineyards reducing harvest yields. Total impact was minimal in most locations.
- Cool, wet spring resulted in delayed bud break with bloom in late June/early July. Near normal July/early Aug fruit development surged with warmer late Aug/early Sept temps during veraison. We crop thinned and opened canopies to ensure full ripeness.
- A prolonged and typical October Indian summer stretched out the growing season, allowing us to reach full maturity at all vineyard sites.
- Higher natural acidity, longer hang-time and concentrated fruit from low yields resulted in brilliant color, flavor intensity and overall balance.

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 and 5 ton open-topped 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 French oak barrels, 50% new, with five rackings over 22 months.

TASTING NOTES

Perigee exemplifies this vineyard's characteristic cedary, black cherry, richly structured elegance. Vibrant aromas of baking spice, blueberry, plum and fresh floral notes are accented with earthy minerality, exuding power and grace on a chalky tannin finish.



HARVEST DATA

Harvest Dates	OCTOBER 8 – 29, 2011
Average tons/acre	2.5
Average Brix	23.9°
Average pH	3.34
Average Acidity	5.8 g/L

WINE DATA

Composition	60% CABERNET SAUVIGNON, 20% MERLOT, 10% CABERNET FRANC, 6% MALBEC, 4% PETIT VERDOT
pH	3.76
Total Acidity	6.2 g/L
Alcohol	14.5%
Bottling Date	JULY 17, 2013
Release Date	MARCH 2014
Case Production	1,115