

L'Ecole

No 41

2014 Merlot Columbia Valley

WINEMAKER COMMENT

L'Ecole No 41 is recognized as one of Washington State's top producers of premium Merlot and this wine delivers with great structure, color and balanced acidity.

VINEYARDS

Estate Seven Hills, Bacchus & Dionysus, Estate Ferguson, Candy Mountain, Klipsun, Stone Tree, Weinbau, Pepper Bridge

VINTAGE

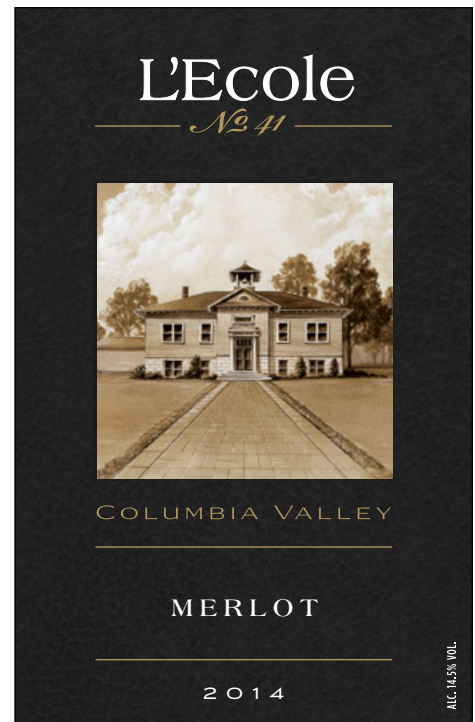
- The 2014 vintage was a repeat of the warm 2013 vintage with heat units nearly identical, and no unusual winter frost, pest, or disease pressure.
- Bud break was early, followed by a warm spring and relatively early bloom. Fruit set was near ideal. Slowing tactics were implemented such as delayed thinning and leafing to delay veraison and ultimately harvest.
- Temperatures cooled mid-August stretching out the hang-time to complete veraison. Berry size and berry count per cluster were slightly up resulting in healthy crop yields.
- Modest fall day-time temperatures and cool nights resulted in a rich and vibrant structure with bold color development. Overall warmer conditions delivered ample sugars and surprisingly strong acids, particularly in our higher elevation sites.

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 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, 30% new, with four rackings over 18 months.

TASTING NOTES

Layered with enticing aromas of blackberry, violet, and mint, this full bodied Merlot shows balanced layers of huckleberry, plum, and baking spice on a seamless finish of fine-grained tannin.



HARVEST DATA

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|-----------------|----------------------------------|
| Harvest Dates | SEPTEMBER 5 – OCTOBER 8, 2014 |
| Average Brix | 25.8° |
| Average pH | 3.54 |
| Average Acidity | 4.8 g/L |

WINE DATA

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|-----------------|--|
| Composition | 80% MERLOT, 10% CABERNET FRANC, 7% MALBEC, 3% PETIT VERDOT |
| pH | 3.66 |
| Total Acidity | 6.2 g/L |
| Alcohol | 14.5% |
| Bottling Date | FEBRUARY 16-18 2016 |
| Release Date | APRIL 2017 |
| Case Production | 5,380 |