

L'Ecole

No 41

2015 Estate Luminesce – Seven Hills Vineyard Walla Walla Valley

WINEMAKER COMMENT

Luminesce, our white Bordeaux blend, is anchored with Semillon at its core, providing lush tropical fruit and honeysuckle. The introduction of Sauvignon Blanc broadens the flavor and texture, elevating the crisp, floral and mineral side of the 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

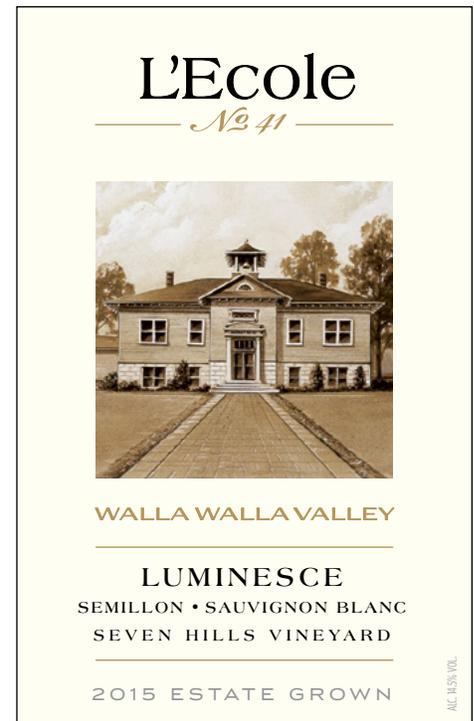
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, veraison, and harvest occurring similarly early.
- 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 maintain vine health and quality fruit.
- Mid-August temperatures were moderated with cooler nights stimulating color and structure development.
- 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.
- The grapes were harvested in the cool, early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle. The juice was racked to neutral French oak barrels where it completed a slow, steady primary fermentation.
- Specific barrels were selected for the final blend to achieve a limited 30% malolactic fermentation. The wine aged sur lie four months in tight-grained French oak barrels and then transferred to stainless steel tank for finishing.

TASTING NOTES

Rich and harmonious our estate Luminesce offers aromas and flavors of lemongrass, kiwi, white peach and tropical fruit. The finish is seamless, lingering with citrus and mineral elements.



HARVEST DATA

Harvest Dates	AUGUST 25, 2015
Average Brix	24.8°
Average pH	3.40
Average Acidity	6.99 g/L

WINE DATA

Composition	50% SEMILLON, 50% SAUVIGNON BLANC
pH	3.42
Total Acidity	6.3 g/L
Alcohol	14.5%
Bottling Date	MAY 31, 2016
Release Date	OCTOBER 2016
Case Production	1,280