

2016 Chenin Blanc Columbia Valley

92 points – International Wine Report, November 2017,
www.internationalwinereport.com

“The 2016 L'Ecole No. 41 Chenin Blanc was sourced from the Columbia Valley. Displaying a pale color, this wine begins with aromas of kiwi, lemon rind, wet stone, starfruit, and green apple. This has outstanding weight and poise with flavors of Kiwi, gooseberry, citrus blossom and Gravenstein apple that impress. (Best 2017-2022). – Owen Bargreen

91 points - Stephen Tanzer, Vinous , October 2017

“(from four old vineyards in Yakima, planted in 1978 and 1979; done entirely in stainless steel): Pale, bright yellow. Lovely lift to the aromas and flavors of orange, lemon, ginger, shiso leaf and flowers. Dense but racy wine with a cooler note of pink grapefruit and a suggestion of botrytis (but just two grams per liter residual sugar). Turns more citrusy and dry on the dusty, building back end. This should age well on its sound acidity. (Clubb noted that he has never acidified his Chenin Blanc because this fruit comes in last, with the highest natural acidity.) Really terrific texture and fruit here, in the style of a just off-dry Vouvray. I'd like to come back to this impressive wine in a couple years.” – Stephen Tanzer

90 points, Best Buy – Wine Enthusiast , December 2017
www.winemag.com

*“L'Ecole has been carrying the banner for Washington Chenin high since 1987. Coming from vineyards planted in 1978 and 1979, the aromas are fresh and lively, with notes of sliced pear, passion fruit, flower and apple. The palate is full in feel and redolent with fruit flavors that sail on the finish. It's a one-wine charm offensive.”
– Sean Sullivan*

88 points, Smart Buy – Wine Spectator , February 2018
www.winespectator.com

*“Founding winemaker Jean Ferguson had a soft spot for Vouvray, so this wine was her passion. The 2016 is crisp and delicate, with grapefruit and fresh hay notes that glide gently along.”
– Tim Fish*

18.5/20 points - Rand Sealey's Review of Washington Wines, September 2017

“Brilliant lemon-gold colored, this possesses attractive aromas of Bosc pear, white peach, Crenshaw melon and grapefruit, with scents of honeysuckle, white lilac, lemon verbena and spiced white incense. The white fruit flavors are fresh and vibrant, with notes of peach stone, pear skin and distinct old vine minerality. The back picks up poire William liqueur, melon rind and grapefruit peel, followed by a nearly dry, nicely fruited finish. A terrific bargain.” – Rand Sealey

The Tri-City Herald, Great Northwest Wine, 'The white wines of L'Ecole', October 2017, www.tricityherald.com

“Using vines all planted in the '70s, L'Ecole does Chenin right, reinvigorating interest in a variety we all should love a little more. Aromas of herbs, kiwi and vanilla, give way to flavors of melon, apple and a hint of citrus, all backed by crisp acidity. Everything you could hope for. Enjoy with smoked salmon, pork chops, Indian curries and Thai dishes.” - Andy Perdue & Eric Degerman

Medals & Competitions

Gold – Jefferson Cup Invitational Wine Competition, 2017

Silver – Sunset International Wine Competition, 2017

Silver – Rodeo Uncorked! International Wine Competition, 2018