

# L'Ecole

No 41

## 2014 Red Wine – Candy Mountain Vineyard Columbia Valley

### CANDY MOUNTAIN VINEYARD

Adjacent to Red Mountain, Candy Mountain is south-facing with a gentle, 5% slope. The soil is almost all blow sand, typical for this area. The dry growing conditions and high heat units produce wines similar in style to Red Mountain, rich in extraction with ripe fruit flavors and robust tannins. Candy Mountain Vineyard, planted in 1998, is owned by Premier Partners and managed by Tom Waliser.

### VINTAGE

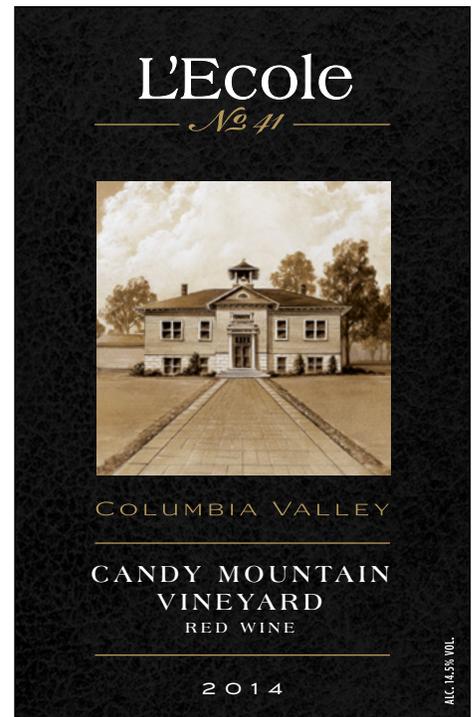
- The 2014 vintage was a repeat of the warm 2013 vintage with heat units nearly identical, and no unusual winter frost, pest, or disease pressure.
- Bud break was early, followed by a warm spring and relatively early bloom. Fruit set was near ideal. Slowing tactics were implemented such as delayed thinning 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

- Nearly 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 block was hand harvested ripe at 2.5 tons per acre and gently crushed into 1 ½ 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.
- A two week maceration on the skins allowed us to build structure and backbone into this classic Bordeaux-blend.
- The wine was cleanly racked to 100% small French oak barrels, 35% new, with four rackings over 22 months.

### TASTING NOTES

*This Cabernet Sauvignon – Merlot blend made from favorite Candy Mountain Vineyard blocks, shows seductive nuances of cassis, blackberry, coffee, German chocolate, cigar box and leather leading to a beautifully structured, lengthy finish.*



### HARVEST DATA

*Harvest Dates* MERLOT – SEPTEMBER 5, 2014  
CABERNET SAUVIGNON – SEPTEMBER 24, 2014

*Average tons/acre* 2.4

*Average Brix* 25.5°

*Average pH* 3.44

*Average Acidity* 5.7 g/L

### WINE DATA

*Composition* 50% CABERNET SAUVIGNON  
50% MERLOT

*pH* 3.47

*Total Acidity* 6.5 g/L

*Alcohol* 14.5%

*Bottling Date* JULY 17, 2015

*Release Date* AUGUST 2017

*Case Production* 340