

2016 Chardonnay Columbia Valley

91 points, Editors' Choice, Wine Enthusiast,
December 2017

"A blend of fruit from Schmitt, Evergreen and Oasis vineyards, this opens with appealing aromas of toast, candy corn, almond and pear. The pear and melon flavors are crisp and rounded, with a lightly creamy feel heightening the interest." – Sean Sullivan

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

"This Chardonnay was sourced from the Schmitt, Oasis and Evergreen Vineyards in Columbia Valley. This shows an aromatic profile of crème brûlée, apricot, nutmeg, and whipped cream aromatics. On the palate this has a beautiful combination of weight and acidity as it showcases flavors of vanilla crème, nutmeg, roasted pineapple and crème brûlée flavors which persist through the finish. (Best 2017-2022)." – Owen Bargreen

89 points – Jeb Dunnuck, www.JebDunnuck.com,
April 2018

"Buttered apple, brioche, and honeysuckle notes all emerge from the 2016 Chardonnay Columbia Valley, a richer, classic Chardonnay to drink over the coming year or so. At 22 bucks, it's a good value."
– Jeb Dunnuck

88 points – Stephen Tanzer, Vinous, October 2017

"Bright straw-yellow. Stone fruit, apple and orange zest aromas are complemented by spicy, smoky oak. Supple, easygoing, fruit-driven Chardonnay with a sweetness to its apricot and brown spice flavors; with air, more tropical fruits emerged. Perhaps not as exotic or warm as the 2015 release, but this vintage does not yet show that wine's savory mineral character or complexity." – Stephen Tanzer

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

"In a word, this wine is dependable, which is high praise in my book. Harvested from the northern reaches of the valley, it shows pear and clotted cream aromas and zesty citrus and spice flavors." – Tim Fish

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

"Using grapes from the cooler Yakima Valley and Ancient Lakes regions results in a white with bright flavors of citrus, honeydew melon, all backed by startling bright acidity. Pair with risottos, scallops or tomato bisque." – Andy Perdue & Eric Degerman

Medals & Competitions

Gold – Seattle Wine Awards, 2018

Silver – Jefferson Cup Invitational Wine Competition, 2017

Bronze – Cascadia Wine Competition, 2018