

## 2016 Semillon Columbia Valley

**Double Gold** – Sip Northwest, Best of the Northwest, 2017, [www.sipnorthwest.com](http://www.sipnorthwest.com)

*“One of Walla Walla’s most iconic producers, L’Ecole N° 41 is a second generation, family-owned winery set in the heart of the Walla Walla Valley. A classic Semillon with accents of peaches, melon and honeysuckle, this vibrant and crisp white wine will elevate your next cheese plate.” – Sip Northwest Judges*

**89 points** – Jeb Dunnuck, [www.JebDunnuck.com](http://www.JebDunnuck.com), April 2018

*“The 2016 Semillon (there’s 14% Sauvignon Blanc) is another fine white. Candied limes, citrus blossom, and a hint of honeysuckle emerge from this medium-bodied, balanced, textured white that has loads of fruit, yet finishes cleanly. It too is a good value.” – Jeb Dunnuck*

**88 points** - Stephen Tanzer, Vinous , October 2017

*“(fermented and aged in neutral tight-grained French oak): Pale, bright yellow. Musky scents of lemon peel, apricot, fig and honeysuckle, plus hints of vanilla and toast from the oak. A fairly full, velvety style but without quite the density, nuance or definition of the Klipsun Sémillon-Sauvignon Blanc. Finishes with a hint of warmth but also a firming citrus character and no shortage of acidity.” – Stephen Tanzer*

**88 points**- Wine Enthusiast, November 2017

*“Very few producers make a varietally labeled offering of Sémillon in the state, with this one including 14% Sauvignon Blanc. It’s a shame as the variety clearly succeeds here. The aromas bring notes of fig, almond butter and spice followed by dry fruit flavors backed by lemony acidity. It needs some time to fully come together.” – Sean Sullivan*

**88 points**, James Suckling, [www.JamesSuckling.com](http://www.JamesSuckling.com), May 2018

*“Some grassy edges to the lemon citrus on offer here. This has a handy acid drive, delivering a fleshy and gently biscuity finish. Drink now.” – James Suckling*

The Tri-City Herald, Great Northwest Wine, ‘The white wines of L’Ecole’, October 2017, [www.tricityherald.com](http://www.tricityherald.com)

*“We’ve long admired Marty Clubb’s dedication to this white Bordeaux grape, and this bottling is a classic, with opening whiffs of fresh figs and toast, followed by flavors of melted butter, Golden Delicious apple within a rich midpalate. Pair with roasted chicken, smoked turkey, shellfish, or pasta in a cream sauce.” - Andy Perdue & Eric Degerman*

### Medals & Competitions

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**Double Gold** – Sip Northwest, Best of the Northwest, 2017

**Silver** – Washington State Wine Competition, 2018

**Silver** – Jefferson Cup Invitational Wine Competition, 2017

**Silver** – Cascadia Wine Competition, 2018

**Silver** – Seattle Wine Awards, 2018