

# L'Ecole

No 41

## 2016 Chardonnay – Evergreen Vineyard Columbia Valley

### EVERGREEN VINEYARD

Evergreen Vineyard is a high elevation, cool climate site with broken caliche and fractured basalt soils producing beautiful Chardonnay with vibrant aromatics, crystalline acidity, and intense minerality.

### VINTAGE

- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- While cool mid-June, weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, allowing for healthy berry and cluster growth.
- Continued mild weather through August and September stretched the growing season allowing the fruit to ripen gradually and evenly, with lower sugars and higher acidity.
- The longer hang-time produced fantastic balance of flavor and structure in both the white and red varieties.

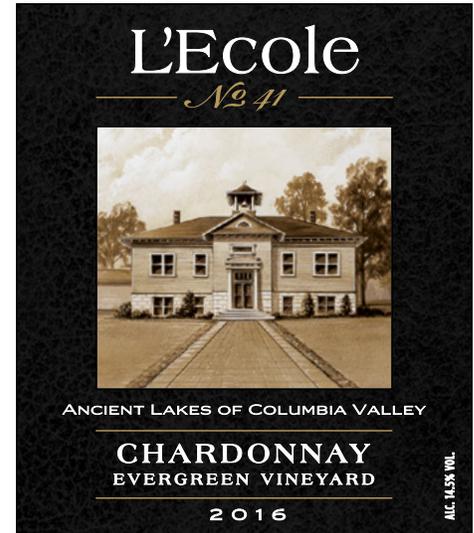
### WINEMAKING

- 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 Chardonnay was 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 then racked off of the solids into 25% new tight-grained French oak with the balance of barrels comprised of second and third year French oak.
- Spontaneous fermentation gradually took hold, allowing the aromas time to more fully develop their potential. Upon completion of primary fermentation, the wine underwent malolactic fermentation.
- The wine was aged sur lie and stirred every 7-10 days until malolactic fermentation was complete, resulting in a rich mouth feel and a creamy, full finish.

### TASTING NOTES

*An underlying mineral element sets the pace in this elegantly balanced, expressive wine.*

*Peach, nectarine, creamy key-lime, citrus blossom, green apple, and spice notes come together on the rich structure, persisting harmoniously through the mouthwatering finish.*



### HARVEST DATA

Harvest Dates	OCTOBER 8, 2016
Average Brix	24.9°
Average pH	3.42
Average Acidity	8.5 g/L

### WINE DATA

Composition	100% CHARDONNAY
pH	3.81
Total Acidity	6.0 g/L
Alcohol	14.5%
Bottling Date	JUNE 1, 2017
Release Date	AUGUST 2017
Case Production	130