

# L'Ecole

No 41

## 2015 Estate Cabernet Franc – Seven Hills Vineyard Walla Walla Valley

### WINEMAKER COMMENT

Seven Hills Vineyard Cabernet Franc (oldest block planted 1997) is a significant and valuable blending component of our Estate Perigee and Merlot. As vines matured, the fruit made an indelible impression on our winemaking team. This robustly balanced and integrated wine shows a rich concentration of complex flavors which led us to make this 100% varietal, limited production wine starting in 2006.

### SEVEN HILLS VINEYARD

L'Ecole No 41 is a partner in the 190 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1980, this Certified Sustainable and Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

### VINTAGE

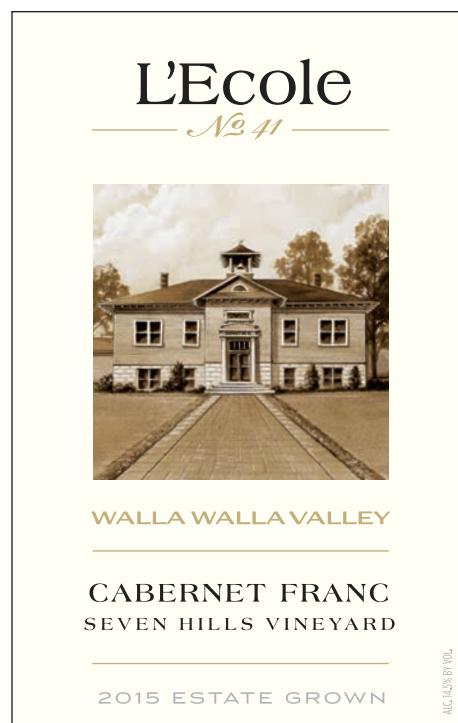
- The 2015 vintage in Washington is now the warmest vintage on record.
- Bud break was two or three weeks early. That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some vine shut down and early exposure to sunburn. Proper irrigation and canopy management were critical to ensure vine health and quality fruit health during the unusually hot July.
- Mid-August temperatures moderated with cooler nights stimulating color and structure development. Classically moderate fall temperatures kicked in extending hang-time.
- Vines adapted to the three year warm cycle, delivering the earliest harvest on record with lower yields due to smaller berries, higher sugars and lower acids, yet deeply colored structured reds with exciting potential.

### 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.
- Each lot was hand harvested and crushed into a stainless steel fermenter.
- The must was inoculated with yeast and punched down by hand during fermentation to maximize fruit extraction.
- After pressing and settling, the wine was racked to 100% French oak barrels, with 33% new and was barrel-aged 20 months with five rackings.

### TASTING NOTES

*This Estate Cabernet Franc has intriguing dark fruit aromas with violets, fresh peppercorn and dried herbs. Beautifully balanced, it shows cocoa, huckleberry and plum flavors with savory notes of cigar box on a mouthwatering, chalky tannins.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 7-9, 2015
Average Brix	25.9°
Average pH	3.45
Average Acidity	5.8 g/L

### WINE DATA

Composition	100% CABERNET FRANC
pH	3.81
Total Acidity	6.5 g/L
Alcohol	14.5%
Bottling Date	JULY 10, 2017
Release Date	MARCH 2018
Case Production	238