

L'Ecole

No. 41

2017 Grenache Rosé – Alder Ridge Vineyard Horse Heaven Hills

WINEMAKER COMMENT

We have been working with Alder Ridge Vineyard Grenache for several years and it is an important component of our Columbia Valley Syrah. Our winemaking team harvested the fruit for this wine with the intention of making a brilliant, refreshing Rosé. It has become an exciting addition to our small lot, winery exclusive wines.

ALDER RIDGE VINEYARD

The beautiful Alder Ridge Vineyard is terraced into the steep south-facing, arid ridge overlooking the Columbia River on the southern edge of the Horse Heaven Hills.

VINTAGE

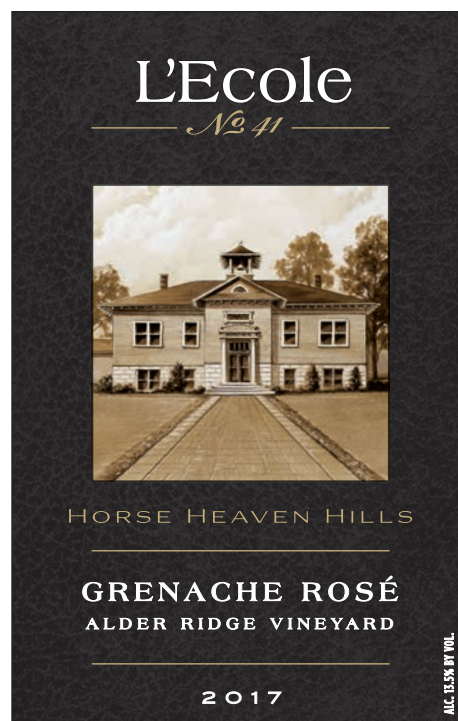
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with the long-term average.
- July and early August were slightly warmer than normal suppressing berry growth and yields.
- Forest fires in British Columbia and Oregon created a high smoke layer during the first half of September, diffusing sunlight and slowing down the fruit ripening. Smoke taint concerns did not materialize. Late September was cooler than normal and this combined stall in fruit maturation pushed most of grape harvest into October.
- Our beautiful Indian summer October brought in plentiful sunshine, warm days, and cool night temperatures producing an ideal balance of flavor development, acid retention, and mineral notes in the majority of wines. A near-perfect vintage in the door.

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 grapes were hand harvested in the cool mornings hours and promptly delivered to the winery and gently pressed whole cluster.
- The juice was fermented at cool temperature in stainless steel tank.
- Malolactic fermentation was inhibited for a clean, fresh, crisp finish.
- The wine was cold stabilized and filtered prior to bottling.

TASTING NOTES

This fresh and crisp Grenache Rosé shows delicate floral aromatics of rose petal and orange blossom. Flavors of tangerine, strawberry and pomegranate enhance the lengthy finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 14, 2017
Average Brix	23.8°
Average pH	3.27
Average Acidity	5.7 g/L

WINE DATA

Composition	100% GRENACHE
pH	3.10
Total Acidity	6.2 g/L
Residual Sugar	1.6 g/L
Alcohol	13.5%
Bottling Date	FEBRUARY 2018
Release Date	MARCH 2018
Case Production	850