

L'Ecole

No 41

2015 Estate Ferguson – Ferguson Vineyard Walla Walla Valley

WINEMAKER COMMENT

Ferguson is L'Ecole No 41's newest single vineyard estate Bordeaux blend from the Walla Walla Valley. In the tradition of Perigee – Seven Hills Vineyard and Apogee – Pepper Bridge Vineyard, Ferguson reflects a unique micro-climate and geological profile. This wine shares its name with our newest estate vineyard, also called Ferguson, of which L'Ecole is the sole wine producer.

FERGUSON VINEYARD

Ferguson Vineyard is a stunning, high elevation site overlooking a panoramic view of the Walla Walla Valley. With 30 acres planted, vines are rooted in fractured basalt rock from 15-million-year-old ancient lava flows overlaid with a thin layer of wind-blown, glacial loess. The vineyard is Certified Sustainable and Certified Salmon Safe.

VINTAGE

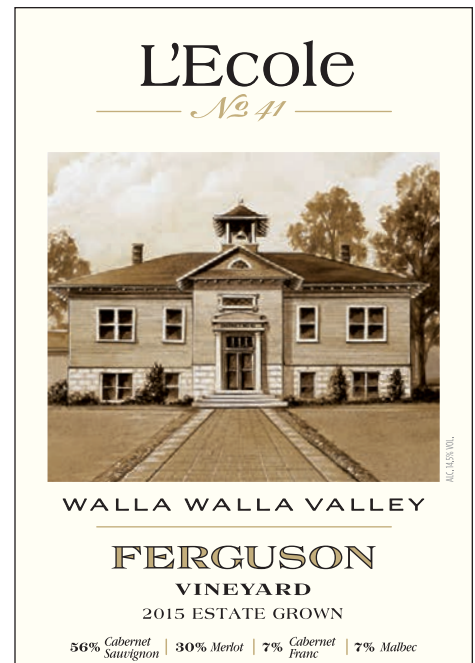
- The 2015 vintage in Washington is now the warmest vintage on record.
- Bud break was two or three weeks early. That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some 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 ripe and gently crushed into 1.5 and 5 ton open-topped stainless steel fermenters.
- Gentle handling of the fruit through hand punch downs and gravity assisted movements were utilized throughout the entire winemaking process.
- The wine was cleanly racked to 100% small French oak barrels, 50% new, with five rackings over 22 months.

TASTING NOTES

Ferguson's flavor profile is distinctly influenced by its basalt soil. This wine offers complex aromas of espresso, tobacco, and dark mineral-laced fruit. Wild blackberries and dusty tannins integrate with flavors of flint and graphite on the palate. Concentrated natural acidity leads to a robust and lingering finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 8-24, 2015
Average tons/acre	3.4
Average Brix	26.0°
Average pH	3.38
Average Acidity	6.7 g/L

WINE DATA

Composition	56% CABERNET SAUVIGNON, 30% MERLOT, 7% CABERNET FRANC, 7% MALBEC
pH	3.78
Total Acidity	6.7 g/L
Alcohol	14.5%
Bottling Date	JULY 12, 2017
Release Date	APRIL 2018
Case Production	1,275