

L'Ecole

No 41

2016 Estate Merlot Walla Walla Valley

WINEMAKER COMMENT

L'Ecole No 41 is recognized as one of Washington State's top producers of premium Merlot and this estate vineyard blend represents our best. The elegance and old world structure of Seven Hills Vineyard adds complexity to the earthiness and minerality of the basalt soil from Ferguson.

ESTATE VINEYARDS

Fractured basalt – Estate Ferguson 50%

Wind-blown loess – Estate Seven Hills 50%

These prestigious vineyards are all Certified Sustainable and Salmon Safe

VINTAGE

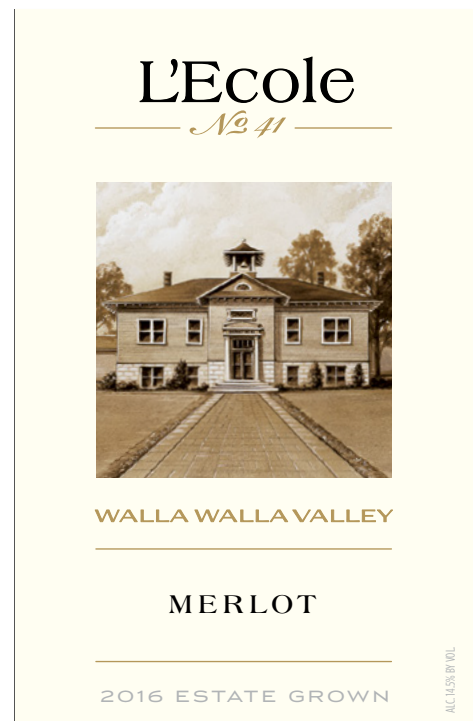
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- Moderate June weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, 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.
- Each lot was hand harvested ripe and gently crushed into 1.5 ton 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, 40% new, with four rackings over 18 months.

TASTING NOTES

This elegant Merlot reveals aromas of dark fruit, tobacco leaf, cedar and clove. It's rich texture is elevated by dense flavors of black cherry and espresso on a complex earth finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 8 – 24, 2016
Average tons/acre	3.1
Average Brix	25.3°
Average pH	3.37
Average Acidity	6.2 g/L

WINE DATA

Composition	76% MERLOT, 18% CABERNET FRANC, 6% CABERNET SAUVIGNON
pH	3.63
Total Acidity	6.8 g/L
Alcohol	14.5%
Bottling Date	FEBRUARY 15, 2018
Release Date	MAY 2019
Case Production	1,170