

# L'Ecole

No 41

## 2014 Estate Syrah – Seven Hills Vineyard Walla Walla Valley

### WINEMAKER COMMENT

Washington State's climate and soil is ideally suited to maximize the varietal characteristics of Syrah. Crafted from some of the earliest Walla Walla Valley plantings, our Estate Syrah manifests old world attributes of earth, spice and game in combination with the new world profile of bold, expressive and concentrated fruit.

### SEVEN HILLS VINEYARD

L'Ecole No 41 is a partner in the 230 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1981, 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

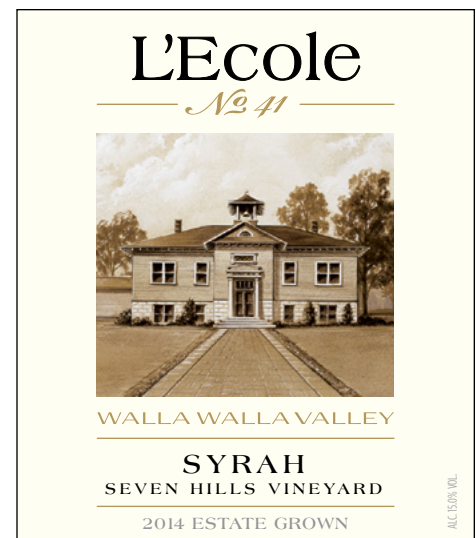
- The 2014 vintage was a repeat of the warm 2013 vintage with heat units nearly identical, and no unusual winter frost, pest, or disease pressure.
- Bud break was early, followed by a warm spring and relatively early bloom. Fruit set was near ideal. Slowing tactics were implemented such as delayed thinning and leafing to delay veraison and ultimately harvest.
- Temperatures cooled mid-August stretching out the hang-time to complete veraison. Berry size and berry count per cluster were slightly up resulting in healthy crop yields.
- Modest fall day-time temperatures and cool nights resulted in a rich and vibrant structure with bold color development. Overall warmer conditions delivered ample sugars and surprisingly strong acids, particularly in our higher elevation sites.

### WINEMAKING

- 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 block was hand harvested. About 20% fermented whole cluster on stems while the remaining was 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 oak barrels, 40% new, with four rackings over 18 months.

### TASTING NOTES

*This beautifully balanced Estate Syrah marries savory aromas of bacon fat and black pepper with floral notes of violet. The rich mid-palate shows flavors of dark plum and dense blackberry that give way to a concentrated and unrelenting earthy, mineral finish*



### HARVEST DATA

Harvest Dates	SEPTEMBER 15-16, 2014
Average tons/acre	3.8
Average Brix	26.5°
Average pH	3.47
Average Acidity	6.0 g/L

### WINE DATA

Composition	100% SYRAH
pH	3.83
Total Acidity	6.2 g/L
Alcohol	15.0%
Bottling Date	FEBRUARY 23, 2016
Release Date	MARCH 2017
Case Production	1,010