

L'Ecole

No 41

2015 Apogee – Pepper Bridge Vineyard Walla Walla Valley

WINEMAKER COMMENT

L'Ecole No 41 has been producing Pepper Bridge Vineyard Apogee since 1993. Apogee represents our best effort to capture this vineyard's distinctive and characteristic spicy bold aromas, dark fruit flavors, robust tannins and rich structure.

PEPPER BRIDGE VINEYARD

This vineyard, planted in the terraced remnants of ice age flood deposits, is one of the Walla Walla Valley's most reputable vineyards. Apogee was the first wine produced from this Certified Sustainable and Certified Salmon Safe vineyard.

VINTAGE

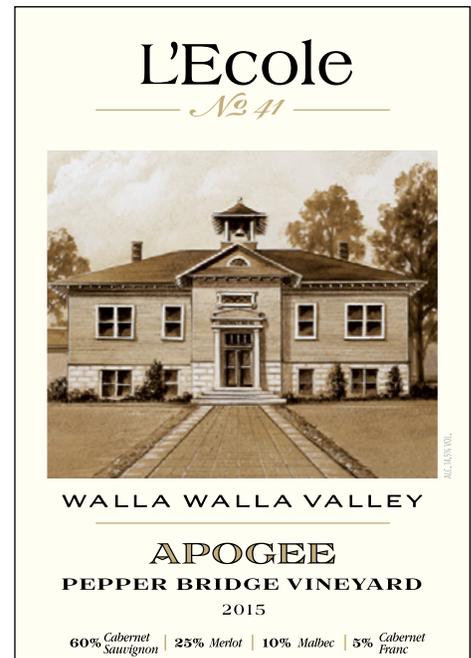
- The 2015 vintage in Washington is now the warmest vintage on record.
- Bud break was two or three weeks early. That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- An unusual number of excessive heat days in July (over 95 F) resulted in some 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 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, 50% new, with five rackings over 22 months.

TASTING NOTES

This elegant and complex wine has brooding aromas of blackberry, cocoa, licorice and leather. Flavors of tobacco, dark cherry and baking spice are wrapped in fine-grained tannins on a rich, lengthy finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 21-30, 2015
Average tons/acre	3.72
Average Brix	26.1°
Average pH	3.40
Average Acidity	6.0 g/L

WINE DATA

Composition	60% CABERNET SAUVIGNON, 25% MERLOT, 10% MALBEC, 5% CABERNET FRANC
pH	3.74
Total Acidity	6.6 g/L
Alcohol	14.5%
Bottling Date	JULY 14, 2017
Release Date	JULY 2018
Case Production	1,155