

L'Ecole

No 41

2016 Estate GSM – Seven Hills Vineyard Walla Walla Valley

SEVEN HILLS VINEYARD

L'Ecole No 41 is a partner in the 190 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1980, 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

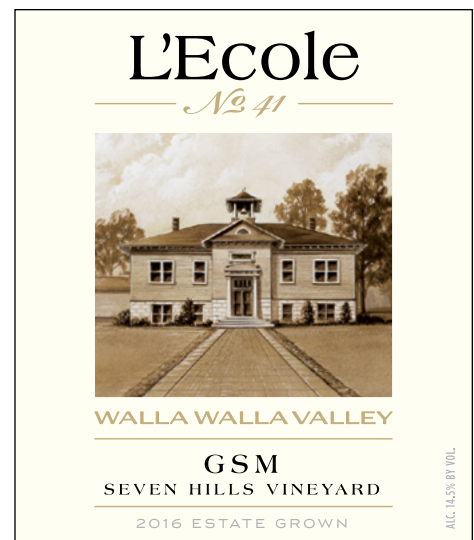
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- While cool mid-June, weather was ideal for bloom and fruit set.
- July temperatures were lower 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 oak barrels, mostly two years and older, with two rackings over 10 months and was bottle-aged 12 months prior to release.

TASTING NOTES

Captivating aromas of rose petals, raspberry, lavender, cardamom, peppercorn, and violet mingle with hints of cassis. These characteristics carry forward on a fresh fruit and savory palate, finishing with smooth tannins and vibrant acidity.



HARVEST DATA

Harvest Dates	SEPTEMBER 9 – OCTOBER 1, 2016
Average Brix	26.2°
Average pH	3.41
Average Acidity	6.2g/L

WINE DATA

Composition	42% GRENACHE, 42% SYRAH, 16% MOURVEDRE
pH	3.73
Total Acidity	5.1 g/L
Alcohol	14.5%
Bottling Date	JULY 11, 2017
Release Date	JUNE 2018
Case Production	290