

# L'Ecole

No 41

## 2015 Chenin Blanc Columbia Valley

### WINEMAKER COMMENT

L'Ecole No 41 has produced this old vine, crisp and aromatic Vouvray-style Chenin Blanc since 1987.

### VINEYARDS

Willard Farms, Yakima Valley, planted 1979

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Phil Church, Yakima Valley, planted in 1979

Rothrock Vineyard, Yakima Valley, planted 1978

### VINTAGE

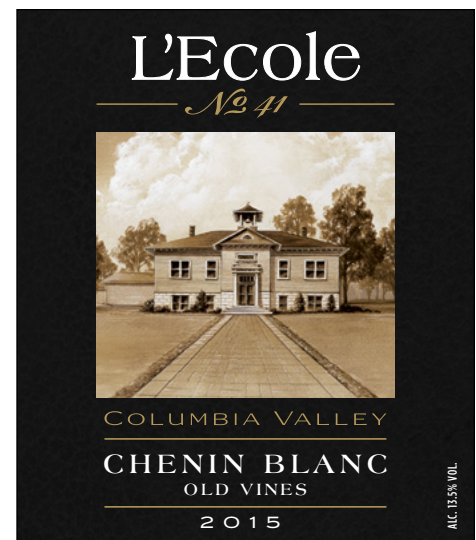
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- 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 maintain vine health and quality fruit.
- Mid-August temperatures moderated with cooler nights stimulating color and structure development. Classically moderate fall temperatures kicked in extending hang-time for later maturing varieties.
- 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.
- The Chenin Blanc was harvested in the cool, early morning hours and promptly delivered to the winery for immediate pressing. The fruit was gently whole-cluster pressed to minimize phenolics and solids.
- The settled juice was racked off the solids then fermented slowly in a stainless steel tank over an extended period of time at cool temperatures to yield rich and fruity flavors.
- Upon completion the fermentation was stopped by cold suppression and the wine was filtered.

### TASTING NOTES

*This fresh and vibrant Chenin Blanc shows highly expressive aromatics of pink grapefruit, passion fruit and orange blossom, with flavors of lychee, tangerine and apple on a balanced, crisp mineral finish.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 23 – 29, 2015
Average Brix	24.7°
Average pH	3.37
Average Acidity	7.2 g/L

### WINE DATA

Composition	100% CHENIN BLANC
pH	3.54
Total Acidity	5.5 g/L
Residual Sugar	0.34 %
Alcohol	13.5%
Bottling Date	FEBRUARY 25, 2016
Release Date	APRIL 2016
Case Production	4,800