

L'Ecole

No 41

2016 Chenin Blanc Old Vines 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

Rothrock Vineyard, Yakima Valley, planted 1978

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Phil Church, Yakima Valley, planted in 1979

VINTAGE

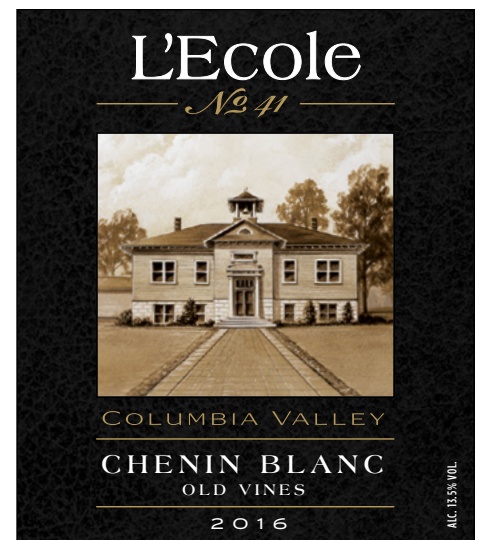
- The 2016 vintage looks like another spectacular and large harvest for Washington State; it started early with a mild winter, hot spring, and early bud break, suggesting another warm year was on the way.
- Moderate June weather was ideal for bloom and fruit set.
- July temperatures were lower than normal, 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.
- 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 wine was fermented to dryness, cold stabilized, and filtered.

TASTING NOTES

This fresh and vibrant Chenin Blanc shows highly expressive aromatics of pink grapefruit, passion fruit, petrol, and citrus blossom with flavors of tangerine and yellow apple on a crisp mineral finish.



HARVEST DATA

Harvest Dates	OCTOBER 1-12TH, 2016
Average Brix	24.3°
Average pH	3.20
Average Acidity	8.2 g/L

WINE DATA

Composition	100% CHENIN BLANC
pH	3.42
Total Acidity	6.5 g/L
Residual Sugar	0.20%
Alcohol	13.5%
Bottling Date	FEBRUARY 21-22, 2017
Release Date	MAY 2017
Case Production	4,090