

# L'Ecole

No 41

## 2017 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

Upland Vineyard, Snipes Mountain, Yakima Valley, planted 1979

Rothrock Vineyard, Yakima Valley, planted 1978

Phil Church, Yakima Valley, planted in 1979

### VINTAGE

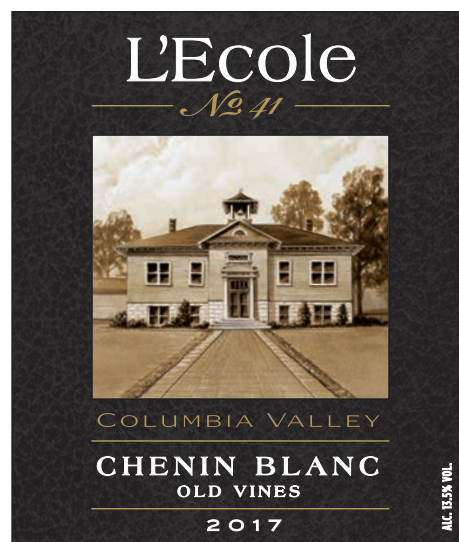
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully recover from a hard prior winter. Bloom occurred in early June in line with the long-term average.
- July and early August were slightly warmer than normal suppressing berry growth and yields.
- Forest fires in British Columbia and Oregon created a high smoke layer during the first half of September, diffusing sunlight and slowing down the fruit ripening. Smoke taint concerns did not materialize. Late September was cooler than normal and this combined stall in fruit maturation pushed most of grape harvest into October.
- Our beautiful Indian summer October brought in plentiful sunshine, warm days, and cool night temperatures producing an ideal balance of flavor development, acid retention, and mineral notes in the majority of wines. A near-perfect vintage in the door.

### 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 citrus blossom, passion fruit, slate and stone fruit with flavors of yellow apple on a crisp mineral finish.*



### HARVEST DATA

Harvest Dates	OCTOBER 12-18, 2017
Average Brix	22.0°
Average pH	3.12
Average Acidity	8.2 g/L

### WINE DATA

Composition	100% CHENIN BLANC
pH	3.45
Total Acidity	6.5 g/L
Residual Sugar	0.32 %
Alcohol	13.5%
Bottling Date	FEBRUARY 21-22, 2017
Release Date	JULY 2018
Case Production	3,900