

2017 Chenin Blanc Columbia Valley

91 points, Top 100 Best Buy – Wine Enthusiast,
www.winemag.com
October 2018

“Old-vine Chenin Blanc is becoming increasingly rare in the state as vines are pulled out to replant more profitable varieties. What a shame. The aromas here offer notes of freshly sliced pear, cantaloupe, banana, melon rind and papaya. The bone-dry palate brings an abundant tropical-fruit flavor and a strong sense of acidity. It lingers on the finish.” – Sean Sullivan

90 points – Jeb Dunnuck, www.JebDunnuck.com
April 2019

“Made from 100% Chenin Blanc brought up all in stainless steel, the 2017 Chenin Blanc Old Vines has terrific notes of tart pineapple, white flowers, and hints of peach. It's medium-bodied, beautifully balanced, vibrant, and clean, and is a terrific white that I suspect will keep for 3-4 years, if not longer.” - Jeb Dunnuck

90 points - Stephen Tanzer, Vinous, www.vinous.com
November 2018

“Pale, bright yellow. Waxy lemon and grapefruit aromas are complemented by honey and flowers. Offers strong yellow fruit intensity and good cut thanks to firm framing acidity.” - Stephen Tanzer

Outstanding! - Great Northwest Wine,
www.greatnorthwestwine.com
July 2018

*“While some have fled the Chenin Blanc market, owner/managing winemaker Marty Clubb and L'Ecole No. 41 remain dedicated to the Vouvray style of this variety that's native to the Loire Valley since 1987. A couple of decades ago, Chenin in Washington often would be presented as off-dry, but Clubb and his winemaker, Mike Sharon, keep theirs floral, bright and succulent with sensations and textures of lemon curd and honeydew melon that are backed by Meyer lemon acidity. And the “old vines” are some of the state's oldest — Phil Church, Rothrock and Upland, each planted in the late 1970s in the Yakima Valley. Enjoy with ceviche, Gruyère or Asian fare.”
– Andy Perdue and Eric Degerman*

18.5/20 points - Rand Sealey's Review of Washington Wines,
September 2018

“Brilliant lemon-gold colored, this possesses attractive aromas of Bosc pear, white peach, Crenshaw melon and grapefruit, with scents of honeysuckle, white lilac, lemon verbena and spiced white incense. The white fruit flavors are fresh and vibrant, with notes of peach stone, pear skin and distinct old vine minerality. The back picks up poire William liqueur, melon rind and grapefruit peel, followed by a nearly dry, nicely fruited finish. A terrific bargain.” – Rand Sealey

‘Washington’s 30 Most Exciting Wines’, Seattle Met Magazine,
www.SeattleMet.com
October 2018

*“Seven years ago, Washington had nearly 200 acres of old-vine chenin blanc. Today it's about 30; these vines don't yield a lot of money, so they're being replaced with more profitable varieties. Standing in the way of this grape's total eradication in our state is L'Ecole No 41 and its commitment to this superb, affordable wine. Vines planted in 1979 and 1979 deliver extra complexity and midpalate depth.”
– Sean P. Sullivan*

Medals & Competitions

Double Gold – Washington State Wine Competition, 2018

Gold – San Francisco Chronicle Wine Competition, 2019

Silver – Bellingham Northwest Wine Festival, 2018