

# L'Ecole

No 41

## 2015 Chardonnay – Evergreen Vineyard Columbia Valley

### WINEMAKER COMMENT

Evergreen Vineyard is a high elevation, cool climate site with broken caliche and fractured basalt soils producing beautiful Chardonnay with vibrant aromatics, crystalline acidity, and intense minerality.

### VINEYARDS

Evergreen Vineyard

### VINTAGE

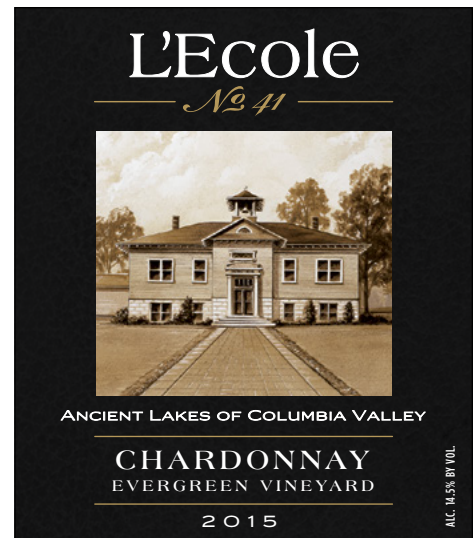
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- 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. High level smoke from wild fires reduces sunlight and photosynthesis for a two week period in August, delaying maturity of some vineyards. 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 Chardonnay was harvested in the cool early morning hours and promptly delivered to the winery for immediate pressing. The fruit was whole-cluster pressed to tank and allowed to settle.
- The juice was then racked off of the solids into 25% new tight-grained French oak with the balance of barrels comprised of second and third year French oak.
- Spontaneous fermentation gradually took hold, allowing the aromas time to more fully develop their potential. Upon completion of primary fermentation, the wine underwent malolactic fermentation.
- The wine was aged sur lie and stirred every 7-10 days until malolactic fermentation was complete, resulting in a rich mouth feel and a creamy, full finish.

### TASTING NOTES

*An underlying mineral element sets the pace in this elegantly balanced, expressive wine. Creamy lemon, lime blossom, apple, and spice notes come together on the rich structure, persisting harmoniously through the mouthwatering finish.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 21, 2015
Average Brix	24.5°
Average pH	3.38
Average Acidity	8.7 g/L

### WINE DATA

Composition	100% CHARDONNAY
pH	3.61
Total Acidity	5.9 g/L
Alcohol	14.5%
Bottling Date	JUNE 6, 2016
Release Date	AUGUST 2016
Case Production	135