

L'Ecole

No 41

2015 Semillon – Stillwater Creek Vineyard Columbia Valley

WINEMAKER COMMENT

On a steep, south-facing slope of the Frenchman Hills, seasoned viticulturalist Ed Kelly meticulously manages Stillwater Creek Vineyard; a cooler climate site that is consistently one of our best for Semillon, and the source of this elegant 100% bottling.

VINEYARDS

Stillwater Creek

VINTAGE

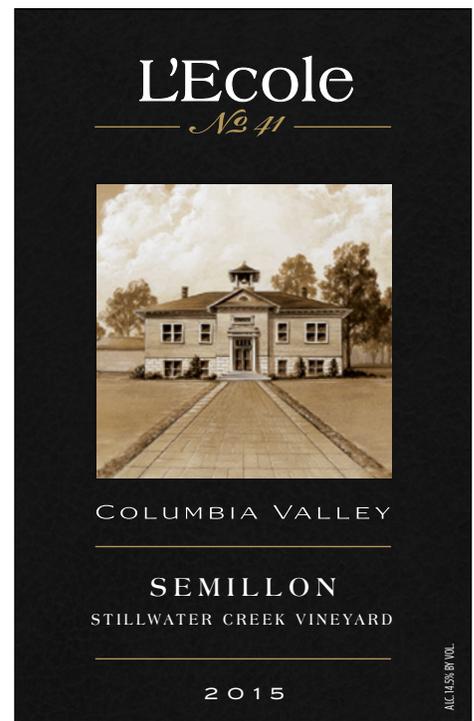
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- 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.
- 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 grapes were 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 the solids into neutral tight-grained French oak, where it underwent a cool barrel fermentation preserving the delicate aromas.

TASTING NOTES

This crisp, aromatic gem shows multiple layers of fresh apple and lavender aromas with hints of lemon and stone fruit on a refreshingly balanced finish.



HARVEST DATA

Harvest Dates	OCTOBER 1, 2015
Average Brix	25.4°
Average pH	3.27
Average Acidity	6.5 g/L

WINE DATA

Composition	100% SEMILLON
pH	3.23
Total Acidity	6.4 g/L
Alcohol	14.5%
Bottling Date	MAY 31, 2016
Release Date	AUGUST 2016
Case Production	265