

L'Ecole

No 41

2017 Chardonnay – Evergreen Vineyard Columbia Valley

EVERGREEN VINEYARD

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.

VINTAGE

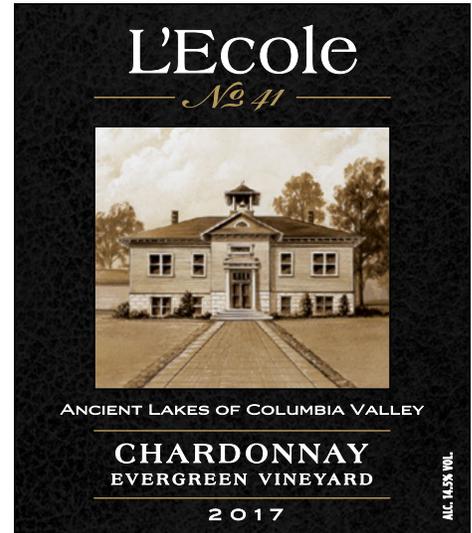
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully 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 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. Yellow apple, Key lime, wet stone, and lychee harmoniously come together on a rich structured and mouthwatering finish.



HARVEST DATA

Harvest Dates	OCTOBER 14, 2017
Average Brix	23.9°
Average pH	3.38
Average Acidity	8.4 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.83
Total Acidity	6.4 g/L
Alcohol	14.5%
Bottling Date	MAY 22, 2018
Release Date	AUGUST 2018
Case Production	180