

L'Ecole

No. 41

2017 Semillon – Stillwater Creek Vineyard Columbia Valley

WINEMAKER COMMENT

On a steep, south-facing slope of the Frenchman Hills, seasoned viticulturalist Ed Keely 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

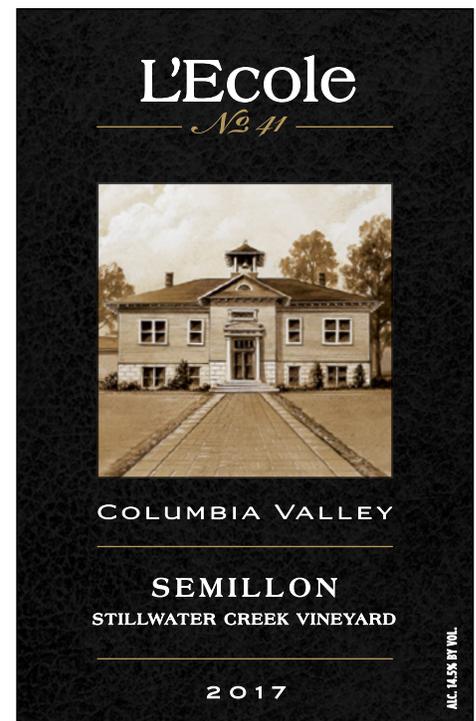
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully 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 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 pear, honeydew melon, and floral aromas with flavors of apple and Meyer lemon on a refreshingly balanced finish.



HARVEST DATA

Harvest Dates	OCTOBER 3, 2017
Average Brix	25.4°
Average pH	3.19
Average Acidity	6.2 g/L

WINE DATA

Composition	100% SEMILLON
pH	3.26
Total Acidity	6.5 g/L
Alcohol	14.5%
Bottling Date	MAY 31, 2018
Release Date	AUGUST 2018
Case Production	410

PO Box 111 ▪ Lowden, Washington 99360 ▪ 509.525.0940

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