

# L'Ecole

No. 41

## 2017 Semillon Columbia Valley

### WINEMAKER COMMENT

Few Semillons show their richness and complexity as those produced in Washington State. Our cool harvest nights help to ensure crisp natural acidity, making this a wonderful food pairing wine.

### VINEYARDS

Klipsun, Rosebud, Stillwater Creek, Lodmell, Seven Hills

### VINTAGE

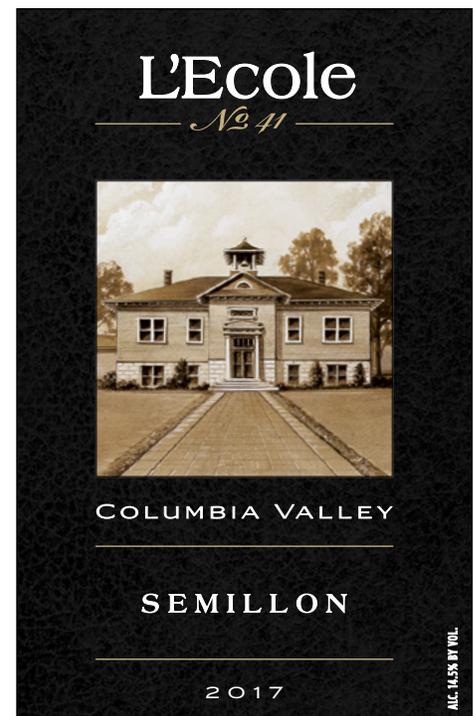
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully 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, then barrel fermented and aged for 5 months.

### TASTING NOTES

*Refreshing with vibrant fruit and balanced acidity, this wine shows pretty orange blossom with layers of honeysuckle, honeydew melon, and lemongrass that persist through to a clean, succulent finish.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 12 – OCTOBER 7, 2017
Average Brix	24.2°
Average pH	3.29
Average Acidity	5.6 G/L

### WINE DATA

Composition	85% SEMILLON, 15% SAUVIGNON BLANC
pH	3.23
Total Acidity	5.6 G/L
Alcohol	14.5%
Bottling Date	MAY 29-31, 2018
Release Date	JANUARY 2019
Case Production	5,350