

# L'Ecole

No 41

## 2017 Estate Luminesce – Seven Hills Vineyard Walla Walla Valley

### WINEMAKER COMMENT

Luminesce, our white Bordeaux blend, is anchored with Semillon at its core, providing lush tropical fruit and honeysuckle. The introduction of Sauvignon Blanc broadens the flavor and texture, elevating the crisp, floral and mineral side of the wine.

### SEVEN HILLS VINEYARD

L'Ecole No 41 is a partner in the 190 acre acclaimed Seven Hills Vineyard, which is planted in wind-blown loess of geologically young and mineral rich soils. Originally planted in 1981, this Certified Sustainable and Certified Salmon Safe vineyard was recognized as one of the Ten Great Vineyards of the World by *Wine & Spirits Magazine*.

### VINTAGE

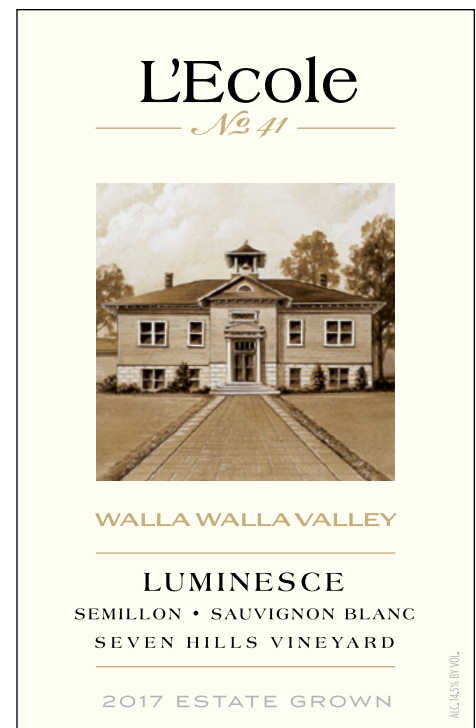
- The 2017 vintage was moderate in heat units and produced spectacular quality and balance normally associated with such seasonal conditions.
- A cool, wet spring delayed bud break until early April creating some challenges in managing mildew and insect pressures, but also allowing the vines to fully 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 racked to neutral French oak barrels where it completed a slow, steady primary fermentation.
- Specific barrels were selected for the final blend to achieve a limited 30% malolactic fermentation. The wine aged sur lie four months in tight-grained French oak barrels and then transferred to stainless steel tank for finishing.

### TASTING NOTES

*Vivid and rich, our Estate Luminesce offers aromas of lanolin and pear with flavors of citrus honey, white peach, and lemon tart building nicely to a persistent, tangy finish.*



### HARVEST DATA

Harvest Dates	SEPTEMBER 8-13, 2017
Average Brix	24.8°
Average pH	3.32
Average Acidity	7.2 G/L

### WINE DATA

Composition	54% SEMILLON, 46% SAUVIGNON BLANC
pH	3.31
Total Acidity	6.4 G/L
Alcohol	14.5%
Bottling Date	MAY 25, 2018
Release Date	SEPTEMBER 2018
Case Production	1,380