

L'Ecole

No 41

2015 Chardonnay Columbia Valley

WINEMAKER COMMENT

Some of the best Chardonnays in Washington State are grown in the slightly cooler growing conditions of the Yakima Valley and in the northern latitudes of the Columbia Valley. The Schmitt and Oasis Vineyards (Yakima Valley) provide nice tropical fruit while Evergreen Vineyard (latitude 47 on the Columbia River) contributes crisp acidity and minerality.

VINEYARDS

47% Evergreen, 32% Schmitt, 21% Oasis

VINTAGE

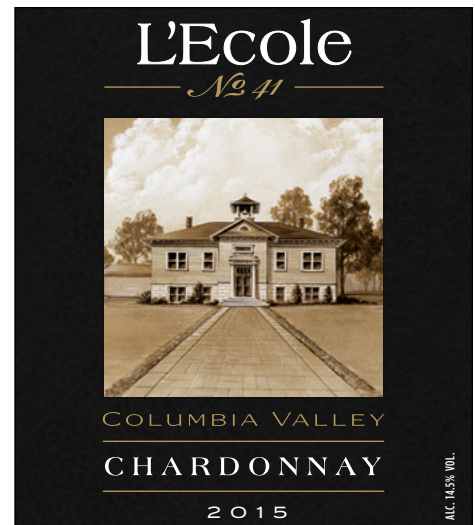
- The 2015 vintage in Washington is now the warmest vintage on record, exceeding the already warm 2013 and 2014 vintages.
- Bud break was two or three weeks early (end of March to first of April). That set a pattern for the year with flowering, fruit set, Veraison, and harvest occurring similarly early.
- 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 ensure vine health and quality fruit health during the unusually hot July.
- Mid-August temperatures moderated with cooler nights stimulating color and structure development.
- 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 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 mostly second and third year tight-grained French oak barrels.
- The wine was aged sur lie and stirred for six months resulting in a rich mouth feel and a creamy, full finish.

TASTING NOTES

This beautifully expressive Chardonnay offers an enticing mix of apple, nutmeg and crème brulee with old world characters of flint and slate. The rich structure of this wine is elegantly balanced with texture and minerality, adding complexity on the lingering finish.



HARVEST DATA

Harvest Dates	SEPTEMBER 2-21, 2015
Average Brix	24.6°
Average pH	3.40
Average Acidity	7.1 g/L

WINE DATA

Composition	100% CHARDONNAY
pH	3.63
Total Acidity	5.3 g/L
Alcohol	14.5%
Bottling Date	JUNE 1-3, 2016
Release Date	SEPTEMBER 2016
Case Production	5,350

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